

Batch #8 - Jun 18, 2022

Polttaribeer - 5.4%

American IPA

Brewer: Sonicus

Type: All Grain

IBU : 60 (Tinseth)
 BU/GU : 1.11
 Color : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.049
 Original Gravity : 1.054
 Final Gravity : 1.013

Fermentables (9 kg)

8.5 kg - Pale Malt 6.5 EBC (94.4%)
 500 g - Oat Hulls 0 EBC (5.6%)

Hops (500 g)

30 min - 45 g - Citra - 12% (28 IBU)
 15 min - 45 g - El Dorado - 14% (23 IBU)

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 55 g - Citra - 12% (4 IBU)
 20 min 75 °C - 55 g - El Dorado - 14% (5 IBU)

Dry Hops

3 days - 200 g - Citra - 12%
 3 days - 100 g - El Dorado - 14%

Miscellaneous

Mash - 12.4 g - Calcium Chloride (CaCl2) 33%
 Mash - 7.4 g - Epsom Salt (MgSO4)
 Mash - 12.5 g - Gypsum (CaSO4)
 10 min - Boil - 8.674 g - Irish Moss

Yeast

2 pkg - Lallemend (LalBrew) Verdant IPA

Oma kattila 45

Batch Size : 35 L
 Boil Size : 44.72 L
 Post-Boil Vol : 40.42 L

Mash Water : 35.2 L
 Sparge Water : 15.89 L
 Boil Time : 60 min
 Total Water : 51.09 L



10 EBC

Brewhouse Efficiency: 70%
 Mash Efficiency: 77.6%

Mash Profile

Medium fermentability
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

Espoo (Style - General)
 Ca 105 Mg 16 Na 7 Cl 56 SO 201

SO/Cl ratio: 3.6
 Mash pH: 5.47

Measurements

Mash pH:

Boil Volume: 43

Pre-Boil Gravity: 1.046

Post-Boil Kettle Volume: 37.5

Original Gravity: 1.053

Fermenter Top-Up:

Fermenter Volume: 34

Final Gravity: 1.010

Bottling Volume: 30

Batch Notes

1l of water moved from sparge to mash

Batch Log

| | |
|-----------------------|--------------------|
| June 18, 2022 | Brew Date |
| June 18, 2022 | Fermentation Start |
| June 18, 2022 9:02 AM | Status: Brewing |

Batch #8 - Jun 18, 2022

| Batch Log | |
|-----------------------|----------------------|
| June 22, 2022 7:53 PM | Status: Fermenting |
| June 26, 2022 2:10 PM | Status: Conditioning |
| June 26, 2022 | Bottling Date |
| June 26, 2022 2:10 PM | Status: Completed |