

Batch #4 - Jul 27, 2021

Eureka Smash Quake (69 uhaa) - 5.9%

American IPA

Brewer: Sonicus

Type: All Grain

IBU : 69 (Tinseth)
 BU/GU : 1.23
 Color : 9 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.051
 Original Gravity : 1.056
 Final Gravity : 1.011

Fermentables (9 kg)

9 kg - Clear Choice Malt ® Ale 5.9 EBC (100%)
 500 g - Rice Hulls 0 EBC

Hops (300 g)

60 min - 35 g - Eureka! - 18% (38 IBU)
 10 min - 50 g - Eureka! - 18% (24 IBU)

Hop Stand

20 min hopstand @ 78 °C
 20 min 78 °C - 50 g - Eureka! - 18% (6 IBU)

Dry Hops

3 days - 165 g - Eureka! - 18%

Miscellaneous

Mash - 11.7 g - Calcium Chloride (CaCl2) 33%
 Mash - 7.4 g - Epsom Salt (MgSO4)
 Mash - 13 g - Gypsum (CaSO4)
 10 min - Boil - 8.71 g - Irish Moss

Yeast

1 pkg - Omega ESPE Kveik OYL-090

Oma kattila 45

Batch Size : 38 L
 Boil Size : 47.84 L
 Post-Boil Vol : 43.54 L

Mash Water : 36.8 L
 Sparge Water : 17.77 L
 Boil Time : 60 min
 Total Water : 54.57 L



9 EBC

Brewhouse Efficiency: 75%
 Mash Efficiency: 82.5%

Mash Profile

High fermentability
 65 °C - 60 min - Temperature

Fermentation Profile

Kveik
 32 °C - 7 days - Primary

Water Profile

Espoo (Style - American IPA)
 Ca 100 Mg 15 Na 7 Cl 50 SO 194

SO/Cl ratio: 3.9
 Mash pH: 5.49

Measurements

Mash pH:
 Boil Volume: 47
 Pre-Boil Gravity: 1.040
 Post-Boil Kettle Volume: 41.5
 Original Gravity: 1.048
 Fermenter Top-Up:
 Fermenter Volume: 36
 Final Gravity: 1.010
 Bottling Volume: 33

Batch Notes

Malt grind was very coarse. Explains the terrible efficiency.

Batch Log

July 27, 2021	Brew Date
July 27, 2021	Fermentation Start
July 27, 2021 10:50 AM	Status: Brewing

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Batch Log	
July 27, 2021 4:42 PM	Status: Fermenting
August 5, 2021 12:35 PM	Status: Conditioning
August 5, 2021	Bottling Date
August 5, 2021 12:36 PM	Status: Completed
August 18, 2021 9:38 AM	Status: Archived
August 18, 2021 9:39 AM	Status: Completed