

Batch #1 - Mar 7, 2021

Pliny Clonish (Panovalmis) - 8.1%

Double IPA

Brewer: Jere Nevalainen

Type: All Grain

IBU : 123 (Tinseth)
 BU/GU : 1.61
 Color : 14 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.064
 Original Gravity : 1.077
 Final Gravity : 1.015

Fermentables (12.2 kg)

10 kg - Pale Ale 2-Row 6 EBC (82%)
 700 g - Sugar, Table (Sucrose) 2 EBC (5.7%)
 500 g - Caramel 50 50 EBC (4.1%)
 500 g - Dextrin Malt 3 EBC (4.1%)
 500 g - Rice Hulls 0 EBC (4.1%)

Hops (705.1 g)

60 min - 50 g - Magnum - 12% (35 IBU)
 45 min - 80 g - Columbus (Tomahawk) - 14% (59...)
 30 min - 51.5 g - Simcoe - 13% (30 IBU)
 0 min - 117.9 g - Centennial - 10%
 0 min - 51.5 g - Simcoe - 13%

Dry Hops

Day 5 - 170 g - Columbus (Tomahawk) - 14%
 Day 5 - 92.1 g - Centennial - 10%
 Day 5 - 92.1 g - Simcoe - 13%

Miscellaneous

Mash - 11.3 g - Calcium Chloride (CaCl2) 33%
 Mash - 8.8 g - Epsom Salt (MgSO4)
 Mash - 14.8 g - Gypsum (CaSO4)
 Mash - 1.4 ml - Phosphoric Acid 75%
 15 min - Boil - 8.08 g - Irish Moss

Yeast

2 pkg - Fermentis Safale American US-05

Hopcat / Brew Monk 50L (OMA)

Batch Size : 35 L
 Boil Size : 43.82 L
 Post-Boil Vol : 40.42 L

Mash Water : 35.5 L
 Sparge Water : 17.13 L
 Boil Time : 60 min
 Total Water : 52.63 L



14 EBC

Brewhouse Efficiency: 72%
 Mash Efficiency: 79.8%

Mash Profile

High fermentability plus mash out
 66.5 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Imported
 18 °C - 10 days - Primary

Water Profile

Espoo (Hoppy)
 Ca 110 Mg 18 Na 7 Cl 50 SO 230

SO/Cl ratio: 4.6
 Mash pH: 5.4

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume: 37.5

Original Gravity: 1.079

Fermenter Top-Up:

Fermenter Volume: 30

Final Gravity: 1.016

Bottling Volume: 26

Batch Notes

- Moved 2l of sparge water to mash water due to too thick mash
- Mashing volume is too big. Scale down the recipe a bit (~1kg less malts)
- SG before boil was only 1.036 (9 plato). Brewfather assumes the sugar is there even though it's added in boil?

Batch Log

March 7, 2021

Brew Date

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Batch Log	
March 7, 2021	Fermentation Start
March 7, 2021 12:37 PM	Status: Brewing
March 7, 2021 7:47 PM	Status: Fermenting
March 20, 2021	Bottling Date
March 20, 2021 2:40 PM	Status: Conditioning
March 20, 2021 2:40 PM	Status: Completed