

Batch #5 - Sep 12, 2021

Vic Boss - 6.4%

New England IPA

Brewer: Sonicus

Type: All Grain

IBU : 67 (Tinseth)
 BU/GU : 1.04
 Color : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057
 Original Gravity : 1.064
 Final Gravity : 1.015

Fermentables (9.5 kg)

7 kg - Pale Ale Golden Promise 5 EBC (73.7%)
 2 kg - Oats Malted 3 EBC (21.1%)
 500 g - Oats, Flaked 2 EBC (5.3%)
 500 g - Rice Hulls 0 EBC

Hops (450 g)

15 min - 50 g - Galaxy - 14% (26 IBU)
 15 min - 50 g - Vic Secret - 15.5% (29 IBU)

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 50 g - Galaxy - 14% (6 IBU)
 30 min 75 °C - 50 g - Vic Secret - 15.5% (6 IBU)

Dry Hops

5 days - 150 g - Vic Secret - 15.5%
 5 days - 100 g - Galaxy - 14%

Miscellaneous

Mash - 10.5 g - Calcium Chloride (CaCl₂) 33%
 Mash - 6.7 g - Epsom Salt (MgSO₄)
 Mash - 11.7 g - Gypsum (CaSO₄)

Yeast

2 pkg - Lallemend (LalBrew) Verdant IPA

Oma kattila 45

Batch Size : 32 L
 Boil Size : 41.59 L
 Post-Boil Vol : 37.29 L

Mash Water : 38.4 L
 Sparge Water : 10.65 L
 Boil Time : 60 min
 Total Water : 49.05 L

Brewhouse Efficiency: 75%
 Mash Efficiency: 83.9%

Mash Profile

High fermentability
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 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: 5.55

Measurements

Mash pH:

Boil Volume: 41

Pre-Boil Gravity: 1.048

Post-Boil Kettle Volume: 32

Original Gravity: 1.061

Fermenter Top-Up:

Fermenter Volume: 30

Final Gravity: 1.014

Bottling Volume: 28



9 EBC

Batch Notes

Pre boil gravity was lower than expected -> boiled longer to remove extra water

Batch Log

September 12, 2021	Brew Date
September 12, 2021	Fermentation Start
September 12, 2021 10:21 AM	Status: Brewing

Batch #5 - Sep 12, 2021

Batch Log	
September 12, 2021 5:48 PM	Status: Fermenting
September 25, 2021 10:37 AM	Status: Conditioning
September 25, 2021	Bottling Date
September 25, 2021 10:37 AM	Status: Completed