

xBmt-20191118 Force Carbonation: Set-And-Forget vs. Burst Carbonation

American IPA

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Type: All Grain

IBU : 64 (Tinseth)
BU/GU : 1
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.049
Original Gravity : 1.064
Final Gravity : 1.016

Fermentables (1.64 kg)

1.031 kg - Pale Malt (2 Row) US 3.9 EBC (62.8%)
279 g - Oats, Malted 2 EBC (17%)
186 g - Metolius Munich Style Malt (Mecca Gra...
147 g - Vienna Malt 6.9 EBC (9%)

Hops (100.8 g)

60 min - 1.7 g - Magnum - 12% (9 IBU)
20 min - 5.4 g - Cascade - 6.8% (9 IBU)
20 min - 5.4 g - El Dorado - 15% (20 IBU)
20 min - 5.4 g - Medusa - 4.5% (6 IBU)
5 min - 7.8 g - Cascade - 6.8% (4 IBU)
5 min - 7.8 g - El Dorado - 15% (9 IBU)
5 min - 7.8 g - Medusa - 4.5% (3 IBU)
1 min - 7.8 g - Cascade - 9.3% (1 IBU)
1 min - 7.8 g - Medusa - 4.5% (1 IBU)
1 min - 5.4 g - El Dorado - 15% (1 IBU)

Dry Hops

4 days - 15.3 g - Medusa - 4.8%
4 days - 13.2 g - Cascade - 5.5%
4 days - 10 g - Citra - 12%

Miscellaneous

Mash - 6.37 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.17 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.1 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.29 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Imperial Yeast Juice A38

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.93 L
Sparge Water : 4.53 L
Boil Time : 60 min
Total Water : 9.46 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 Medium Body Profile (152F)
72.9 °C - Strike Temp
66.7 °C - 60 min - Mash In

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 117 Mg 3 Na 10 Cl 158 SO 84 HCO 17

SO/Cl ratio: 0.5
Mash pH: 5.39
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water Profile: Ca 117 | Mg 3 | Na 10 | SO4 84 | Cl 168
[http://brulosophy.com/2019/11/18/force-carbonation-set-and-forget-vs-burst-carbonation-exbeeriment-res](http://brulosophy.com/2019/11/18/force-carbonation-set-and-forget-vs-burst-carbonation-exbeeriment-results/)
[ults/](http://brulosophy.com/2019/11/18/force-carbonation-set-and-forget-vs-burst-carbonation-exbeeriment-results/)