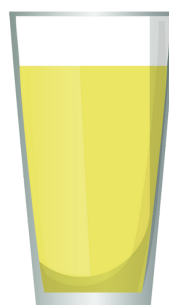


In The Eyes Upstairs \

Session IPA (21 B)

Type: All Grain
Batch Size: 23.00 L
Boil Size: 27.50 L
Boil Time: 60 min
End of Boil Vol: 25.00 L
Final Bottling Vol: 21.50 L
Fermentation: Birkirs Wyeast
1272 Single Stage

Date: 03 Nov 2019
Brewer: Brinken
Brews
Asst Brewer:
Equipment:
Brewster Beacon
30
Efficiency: 70.00
%



Est Mash Efficiency: 73.0 %

Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
33.29 L	Sonderborg Huholt	Water	1	-	-
4.27 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	2	71.4 %	2.78 L
0.57 kg	Barley, Flaked (3.3 EBC)	Grain	3	9.5 %	0.37 L
0.57 kg	Oats, Flaked (2.0 EBC)	Grain	4	9.5 %	0.37 L
0.57 kg	Wheat, Flaked (3.2 EBC)	Grain	5	9.5 %	0.37 L
20.00 g	Mosaic (HBC 369) [12.25 %] - B...	Hop	6	26.1 IBUs	-
80.00 g	Mosaic (HBC 369) [12.25 %] - St...	Hop	7	21.5 IBUs	-
1.0 pkg	US West Coast (Mangrove Jack'...	Yeast	8	-	-
100.00 g	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054
SG

Est Final Gravity: 1.011 SG

Estimated Alcohol by Vol:
5.7 %

Bitterness: 47.7 IBUs

Est Color: 7.4 EBC

**Measured Original
Gravity:** 1.054 SG

Measured Final Gravity:
1.011 SG

Actual Alcohol by Vol: 5.7
%

Calories: 509.7 kcal/l

Mash Profile

Mash Name: Beacon, Full
Body

Total Grain Weight: 5.97
kg

Grain Temperature: 21.0 C

Sparge Water: 11.05 L
Sparge Temperature: 76.0 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 6.08
Measured Mash PH: 6.08
Tun Temperature: 68.0 C
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Conversion - Alpha & ...	Add 23.93 L of water at 7...	68.0 C	60 min
Sparge Temperature	Heat to 76.0 C over 10 min	76.0 C	15 min

Sparge: Fly sparge with 11.05 L water at 76.0 C

Mash Notes: Profile created for use with Brewster Beacon. Temperature is kept at a higher step temperature (68-69) extracts alpha amylase, resulting in lower attenuation and richer body.
 Lower step temperature (63-66 deg) extracts beta amylase, resulting in high attenuation (less sugar extraction) and less body.
 Higher step temperature (68-69) extracts alpha amylase, resulting in lower attenuation and more richer body.
 Choosing a temperature in between these to extraction points results in a medium body.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 7.2 C
Fermentation: Birkirs Wyeast 1272 Single Stage
Fermenter:
Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 21.0 C

Notes

"Það liggur í augum uppi!" mean "It is obvious"

Clawhammer Supply Sloth Session IPA.

Note to dry-hopping: Addition to Mosaic for secondary should be done by adding the hops directly in the secondary fermentation barrel and not to use a hop bag.

The hops should float for the first 20 hours or so and then fall to the bottom. Cold crash should then completely filter the hopps from the liquid

I decided to investigate this yeast profile, only to realize that I might have started with the wrong temperature. Brewed on a Saturday, I changed the fermentation temperature from 21C to 19C.

This should remove any risk of esters in the final product (banana or bubblegum flavor).

I would like to keep this beer on primary for 14 days, and then dry hop for 4 days.

Created with [BeerSmith](#)