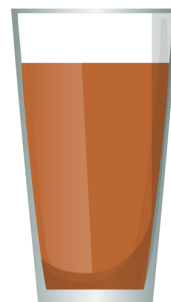


Cold November Ryen

Rye IPA (21 B)

Type: All Grain
Batch Size: 25.00 L
Boil Size: 29.63 L
Boil Time: 60 min
End of Boil Vol: 28.12 L
Final Bottling Vol: 23.50 L
Fermentation: Brinkens 18C
Ale Single Stage

Date: 19 Oct 2019
Brewer: Beer
Aficionados of
Sonderborg
Asst Brewer:
Equipment:
Brewster Beacon
30
Efficiency: 70.00



%

Est Mash Efficiency: 75.6 %

Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.50 kg	Brewparts Pale Ale Malt (8.0 EBC)	Grain	1	85.8 %	4.24 L
0.70 kg	Brewparts Rugmalt (Rye) (19.0 ...	Grain	2	9.2 %	0.46 L
0.35 kg	Brewparts Crystal Malt (150.0 E...	Grain	3	4.6 %	0.23 L
0.03 kg	Brewparts Chocolate Malt (900.0...	Grain	4	0.4 %	0.02 L
35.00 g	Chinook [13.00 %] - Boil 60.0 min	Hop	5	40.5 IBUs	-
20.00 g	Chinook [13.00 %] - Boil 30.0 min	Hop	6	19.3 IBUs	-
35.00 g	Chinook [13.00 %] - Boil 15.0 min	Hop	7	26.2 IBUs	-
10.00 g	Chinook [13.00 %] - Steep/Whirl...	Hop	8	2.8 IBUs	-
30.00 g	Citra [12.00 %] - Steep/Whirlpool...	Hop	9	5.6 IBUs	-
1.0 pkg	US West Coast (Mangrove Jack'...	Yeast	10	-	-
70.00 g	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	11	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.065
SG

Est Final Gravity: 1.010 SG

Estimated Alcohol by Vol:
7.3 %

Bitterness: 94.5 IBUs

Est Color: 25.0 EBC

**Measured Original
Gravity:** 1.046 SG

Measured Final Gravity:
1.010 SG

Actual Alcohol by Vol: 4.7
%

Calories: 427.1 kcal/l

Mash Profile

Mash Name: Beacon, Medium Body	Total Grain Weight: 7.58 kg
Sparge Water: 12.27 L	Grain Temperature: 21.0 C
Sparge Temperature: 76.0 C	Tun Temperature: 68.0 C
Adjust Temp for Equipment: TRUE	Target Mash PH: 5.20
Est Mash PH: 5.57	Mash Acid Addition: None
Measured Mash PH: 5.20	Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Conversion - Alpha & ...	Add 26.45 L of water at 7...	66.0 C	60 min
Sparge Temperature	Heat to 76.0 C over 10 min	76.0 C	15 min

Sparge: Fly sparge with 12.27 L water at 76.0 C

Mash Notes: Profile created for use with Brewster Beacon. Temperature is kept in the sweet spot (65-67 deg) to obtain conversion of both alpha and beta amylase, resulting in a medium body.
Lower step temperature (63-66 deg) extracts beta amylase, resulting in high attenuation (less sugar extraction) and less body.
Higher step temperature (67-69) 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	Volumes of CO2: 2.3
Pressure/Weight: 12.54 PSI	Carbonation Est: Keg with 12.54 PSI
Keg/Bottling Temperature: 7.2 C	Carbonation (from Meas Vol): Keg with 12.54 PSI
Fermentation: Brinkens 18C Ale Single Stage	Age for: 30.00 days
Fermenter:	Storage Temperature: 21.0 C

Notes