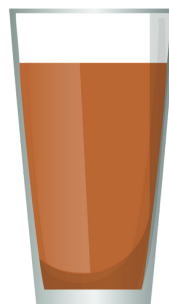


Steingrimur #1

Brown IPA (21 B)

Type: All Grain
Batch Size: 21.00 L
Boil Size: 23.77 L
Boil Time: 60 min
End of Boil Vol: 21.88 L
Final Bottling Vol: 21.00 L
Fermentation: My Aging Profile

Date: 14 Apr 2018
Brewer: BrewMate
Asst Brewer:
Equipment: My Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %



Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.22 kg	Pale Ale Malt (5.9 EBC)	Grain	1	88.4 %	2.75 L
0.50 kg	Crystal 60 (118.2 EBC)	Grain	2	10.5 %	0.33 L
0.05 kg	Chocolate (689.5 EBC)	Grain	3	1.0 %	0.03 L
15.00 g	Cascade [7.80 %] - Boil 60.0 min	Hop	4	14.7 IBUs	-
15.00 g	Northern Brewer [9.60 %] - Boil ...	Hop	5	18.1 IBUs	-
15.00 g	Cascade [7.80 %] - Boil 30.0 min	Hop	6	11.3 IBUs	-
7.00 g	Northern Brewer [9.60 %] - Boil ...	Hop	7	4.2 IBUs	-
0.00 oz	Whirlfloc Tablet (Boil 10.0 mins)	Fining	8	-	-
10.00 g	Cascade [7.80 %] - Boil 5.0 min	Hop	9	2.0 IBUs	-
7.00 g	Hallertau Tradition [5.70 %] - Boi...	Hop	10	1.0 IBUs	-
71.00 g	Northern Brewer [9.60 %] - Boil ...	Hop	11	0.0 IBUs	-
60.00 g	Cascade [7.80 %] - Boil 0.0 min	Hop	12	0.0 IBUs	-
7.00 g	Hallertau Tradition [5.70 %] - Boi...	Hop	13	0.0 IBUs	-
7.00 g	Northern Brewer [9.60 %] - Boil ...	Hop	14	0.0 IBUs	-
1.0 pkg	Safale US-05	Yeast	15	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 5.3 %
Bitterness: 51.3 IBUs
Est Color: 26.0 EBC

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.012 SG
Actual Alcohol by Vol: 5.0 %
Calories: 468.2 kcal/l

Mash Profile

Mash Name:	Total Grain Weight: 4.77 kg
Sparge Water: 28.54 L	Grain Temperature: 22.2 C
Sparge Temperature: 75.6 C	Tun Temperature: 22.2 C
Adjust Temp for Equipment: TRUE	Target Mash PH: 5.20
Est Mash PH: 5.56	Mash Acid Addition: None
Measured Mash PH: 5.20	Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification Rest	Add 0.00 L of water at ...	67.0 C	75 min

Sparge: Fly sparge with 28.54 L water at 75.6 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle	Volumes of CO2: 2.3
Pressure/Weight: 123.52 g	Carbonation Est: Bottle
Keg/Bottling Temperature: 21.1 C	with 123.52 g Corn Sugar
Fermentation: My Aging Profile	Carbonation (from Meas Vol): Bottle with 111.33 g Corn Sugar
Fermenter:	Age for: 7.00 days
	Storage Temperature: 18.3 C

Notes

Added 17L of strike water.
Added 14L of sparge water.

SG before boil: 1.037
OG: 1.044
FG 1.012

Hoping for yeast attenuation of 77 or higher

We had a little bit of a frozen bottom after cold crashing, but that should not be a deal breaker

Kegged and cooled down to 6 degrees with 0.7 CO2 pressure. This should give around 2.2CO2 volume after 7 days.

After 7 days, I let the beer out of the fridge to mature. Increased the pressure in keg to 1.6 bar.

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