

It Lies In The Eyes Upstairs

Session IPA (21 B)

Type: All Grain
Batch Size: 21.00 L
Boil Size: 24.42 L
Boil Time: 60 min
End of Boil Vol: 22.92 L
Final Bottling Vol: 19.50 L
Fermentation: Ale, Single Stage

Date: 02 Mar 2019
Brewer: Brinken Brews
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 70.00 %
Est Mash Efficiency: 73.3 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
3.46 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	1	71.4 %	2.25 L
0.46 kg	Barley, Flaked (3.3 EBC)	Grain	2	9.5 %	0.30 L
0.46 kg	Oats, Flaked (2.0 EBC)	Grain	3	9.5 %	0.30 L
0.46 kg	Wheat, Flaked (3.2 EBC)	Grain	4	9.5 %	0.30 L
10.00 g	Mosaic (HBC 369) [12.25 %] - Boil 60.0 min	Hop	5	15.4 IBUs	-
75.03 g	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 20.0 m...	Hop	6	22.8 IBUs	-
0.8 pkg	American Ale II (Wyeast Labs #1272) [124.21 ml]	Yeast	7	-	-
83.36 g	Mosaic (HBC 369) [12.25 %] - Dry Hop 4.0 Days	Hop	8	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.048 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 4.9 %
Bitterness: 38.2 IBUs
Est Color: 6.8 EBC

Measured Original Gravity: 1.051 SG
Measured Final Gravity: 1.015 SG
Actual Alcohol by Vol: 4.8 %
Calories: 481.9 kcal/l

Mash Profile

Mash Name: Brewster Beacon, Medium Body
Sparge Water: 11.16 L
Sparge Temperature: 76.0 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.72
Measured Mash PH: 7.60

Total Grain Weight: 4.84 kg
Grain Temperature: 21.0 C
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 & Beta Am...	Add 19.60 L of water at 70.2 C	66.0 C	60 min
Sparge Temperature	Heat to 76.0 C over 10 min	76.0 C	15 min

Sparge: Fly sparge with 11.16 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
Pressure/Weight: 0.86 bar
Keg/Bottling Temperature: 7.2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Keg with 0.86 bar
Carbonation (from Meas Vol): Keg with 0.86 bar

Age for: 30.00 days

Storage Temperature: 18.3 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](#)