

# Lote 03 - 0124 - Thoth G

American IPA (21 A)

**Type:** All Grain  
**Batch Size:** 94,00 L  
**Boil Size:** 102,34 L  
**Boil Time:** 43 min  
**End of Boil Vol:** 100,87 L  
**Final Bottling Vol:** 92,49 L  
**Fermentation:** Ale, Two Stage

**Date:** 23 Oct 2024  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** All Grain -  
Standard 5 Gal/19l  
Batch - Cooler  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:**



74,2 %

**Taste Rating:** 30,0

**Taste Notes:**

Relação 4X 1 malte. +1,5l.

6 Abacaxis deu 2,500kg

Estipulado 48 IBU organoleptic.

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
34,78 g	Sulfato de Cálcio CaSo4 IPA (Mash)	Water Agent	1	-	-
8,46 g	Sulfato Magnésio IPA e Maltosida...	Water Agent	2	-	-
7,52 g	Cloreto Cálcio CaCl IPA (Mash)	Water Agent	3	-	-
9,00 kg	Swaen©Pilsner 2024 (5,4 EBC)	Grain	4	54,2 %	5,87 L
3,00 kg	Arroz Rice KOK (2,0 EBC)	Grain	5	18,1 %	1,96 L
1,00 kg	GoldSwaen©Amber 2024 (70,1 EB...	Grain	6	6,0 %	0,65 L
1,00 kg	MALTE UMA MALTA CARADEXT...	Grain	7	6,0 %	0,65 L
0,10 kg	WISK 2024 A Usar primeiro (3,0 E...	Grain	8	0,6 %	0,07 L
63,00 g	Vic Secret 2024 [21,10 %] - First...	Hop	9	40,6 IBUs	-
2,50 kg	Fruit - Pineapple 10 min [Boil]	Fruit	10	15,1 %	2,34 L
15,00 g	Nugget Novo 2024 [14,80 %] - Boil...	Hop	11	5,9 IBUs	-
25,00 g	Patho 2024 [18,00 %] - Boil 25,0 min	Hop	12	9,6 IBUs	-
25,00 g	Strata 2024 [14,00 %] - Boil 21,0 min	Hop	13	6,7 IBUs	-
36,00 g	Ahhhroma 2024 [17,87 %] - Boil 1...	Hop	14	11,2 IBUs	-
1,00 mg	CUSTO (Boil)	Other	15	-	-
55,00 g	Ahhhroma 2024 [17,87 %] - Steep/...	Hop	16	3,9 IBUs	-
5,0 pkg	Fermento AEB FermoAle AY4 202...	Yeast	17	-	-
15,00 ml	Bräu Abacaxi flavor (Bottling)	Other	18	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,034 SG

**Est Final Gravity:** 1,007 SG

**Estimated Alcohol by Vol:** 3,5

**Measured Original Gravity:**

1,031 SG

**Measured Final Gravity:**

%

**Bitterness:** 77,9 IBUs**Est Color:** 9,6 EBC

1,008 SG

**Actual Alcohol by Vol:** 3,0 %**Calories:** 283,7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion,  
Medium Body, No Mash Out**Sparge Water:** 80,63 L**Sparge Temperature:** 75,6 C**Adjust Temp for Equipment:**  
FALSE**Est Mash PH:** 5,66**Measured Mash PH:** 5,20**Total Grain Weight:** 16,60 kg**Grain Temperature:** 22,2 C**Tun Temperature:** 22,2 C**Target Mash PH:** 5,20**Mash Acid Addition:** None**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 36,77 L of water at 73,1 C	66,7 C	60 min
Mash Step	Add 0,00 L of water at 84,0 C	84,0 C	30 min

**Sparge:** Fly sparge with 80,63 L water at 75,6 C**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle**Pressure/Weight:** 544,00 g**Keg/Bottling Temperature:** 21,1 C**Fermentation:** Ale, Two Stage**Fermenter:****Storage Temperature:** 18,3 C**Volumes of CO2:** 2,3**Carbonation Est:** Bottle with

544,00 g Corn Sugar

**Carbonation (from Meas Vol):**

Bottle with 535,85 g Corn

Sugar

**Age for:** 30,00 days

## Notes

eNVASADA COM 6 GR/L

Arroz deu uma queimadinha onde o cheiro ficava bem intenso com a tampa fechada e gosto 0 ! Assim se fez todo o proceço com a tampa aberta!

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