

Lote 02 - 0125 - IPA 90 L

American IPA (21 A)

Type: All Grain

Batch Size: 94,00 L

Boil Size: 130,29 L

Boil Time: 60 min

End of Boil Vol: 107,29 L

Final Bottling Vol: 95,00 L

Fermentation: Ale, Two Stage-JUCA

Date: 25 Mar 2025

Brewer: Juca

Asst Brewer:

Equipment: Thoth Beer

Master-120L

Efficiency: 72,00 %

Est Mash Efficiency:

78,9 %

Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
33,30 g	Sulfato de Cálcio CaSo4 IPA (Mash)	Water Agent	1	-	-
8,10 g	Sulfato Magnésio IPA e Maltosida...	Water Agent	2	-	-
7,20 g	Cloreto Cálcio CaCl IPA (Mash)	Water Agent	3	-	-
15,00 kg	Swaen©Pilsner 2024 Ultima comp...	Grain	4	82,4 %	9,78 L
3,00 kg	Arroz Rice KOK (2,0 EBC)	Grain	5	16,5 %	1,96 L
0,21 kg	BlackSwaen©Honey Biscuit 2024 (...	Grain	6	1,2 %	0,14 L
50,00 g	Add lupulos velhos 50gr Mash [5,0...	Hop	7	1,4 IBUs	-
100,00 g	Vic Secret 2024 [21,10 %] - First...	Hop	8	66,3 IBUs	-
50,00 g	Strata 2024 [14,00 %] - Boil 30,0 min	Hop	9	15,4 IBUs	-
0,94 g	ServoMyces (Boil 5,0 mins)	Other	10	-	-
1,00 mg	CUSTO (Boil)	Other	11	-	-
100,00 g	Ahhhroma 2024 [17,87 %] - Steep/...	Hop	12	9,0 IBUs	-
2,0 pkg	AEB FermoAle New-E 2024 3/3 (A...	Yeast	13	-	-
1,0 pkg	Fermento AEB FermoAle AY4 202...	Yeast	14	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,042 SG

Measured Original Gravity:

0,000 SG

Est Final Gravity: 1,012 SG

Measured Final Gravity:

1,018 SG

Estimated Alcohol by Vol: 4,0

Actual Alcohol by Vol: -75,3

%

%

Bitterness: 92,1 IBUs

Calories: 179,2 kcal/l

Est Color: 8,0 EBC

Mash Profile

Mash Name: Thoth Beer

Total Grain Weight: 18,21 kg

Sparge Water: 157,07 L

Grain Temperature: 78,0 C

Sparge Temperature: 78,0 C

Tun Temperature: 50,0 C

Adjust Temp for Equipment:

Target Mash PH: 5,20

TRUE

Est Mash PH: 5,69
Measured Mash PH: 4,80

Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Add malte	Add 6,00 L of water and heat to 50,0 C o...	50,0 C	9 min
Iodod Teste	Add -1,06 L of water and heat to 68,0 C o...	68,0 C	56 min
Mas out	Add -1,48 L of water and heat to 80,0 C o...	80,0 C	30 min

Sparge: Fly sparge with 157,07 L water at 78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 508,46 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage-
 JUCA
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with
 508,46 g Table Sugar
Carbonation (from Meas Vol):
 Bottle with 507,39 g Table
 Sugar
Age for: 30,00 days
Storage Temperature: 20,0 C

Notes

Rela agua malte 4/1

4gr/l no barril e garrafa

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