

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

Measured Original Gravity:

Est Final Gravity: 1,007 SG

1,031 SG

Estimated Alcohol by Vol: 3,5

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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