

Lote 06- 02024 -Thoth R

White IPA (21 B)

Type: All Grain

Batch Size: 94,00 L

Boil Size: 130,29 L

Boil Time: 43 min

End of Boil Vol: 107,29 L

Final Bottling Vol: 95,00 L

Fermentation: Ale, Two Stage-
JUCA

Date: 11 Dec 2024

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
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	-	-
10,08 kg	Swaen©Pilsner 2024 compra2 (5,4...)	Grain	4	69,2 %	6,57 L
2,16 kg	Arroz Rice KOK (2,0 EBC)	Grain	5	14,8 %	1,41 L
0,57 kg	GoldSwaen©Amber 2024 (70,1 EB...)	Grain	6	3,9 %	0,37 L
0,45 kg	Oats, Flaked 2024 (2,0 EBC)	Grain	7	3,1 %	0,29 L
0,08 kg	WISK 2024 80GR aqui melancia (...)	Grain	8	0,5 %	0,05 L
39,00 g	Strata 2024 [14,00 %] - First Wort...	Hop	9	13,0 IBUs	-
10,00 g	Nugget Novo 2024 [14,80 %] - Firs...	Hop	10	4,4 IBUs	-
1,22 kg	SugarJunior KoK Branco [Boil] (0,0...)	Sugar	11	8,4 %	0,77 L
18,00 g	HBC 586 2024 [13,00 %] - Boil 27,...	Hop	12	5,1 IBUs	-
11,00 g	HBC 586 2024 [13,00 %] - Boil 24,...	Hop	13	2,9 IBUs	-
10,00 g	Strata 2024 [14,00 %] - Boil 24,0 min	Hop	14	2,8 IBUs	-
35,00 g	Ahhhroma 2024 [17,87 %] - Boil 1...	Hop	15	9,3 IBUs	-
61,00 g	HBC 586 2024 [13,00 %] - Boil 9,0...	Hop	16	7,9 IBUs	-
1,00 mg	CUSTO Brassage (Boil)	Other	17	-	-
2,0 pkg	AEB FermoAle New-E 2024 1/3 (A...)	Yeast	18	-	-
1,0 pkg	Fermento AEB FermoAle AY4 202...	Yeast	19	-	-
6,50 L	Pure de Melância (Secondary 2,0...	Flavor	20	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,036 SG

Measured Original Gravity:

1,052 SG

Est Final Gravity: 1,005 SG

Measured Final Gravity:

1,006 SG

Estimated Alcohol by Vol: 4,0 %

Actual Alcohol by Vol: 6,1 %

Bitterness: 45,4 IBUs

Calories: 479,3 kcal/l

Est Color: 7,7 EBC

Mash Profile

Mash Name: Thoth Beer
Sparge Water: 145,20 L
Sparge Temperature: 84,0 C
Adjust Temp for Equipment:
 TRUE
Est Mash PH: 5,67
Measured Mash PH: 0,00

Total Grain Weight: 14,56 kg
Grain Temperature: 60,0 C
Tun Temperature: 84,0 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Add malte + 9 ad...	Add 6,00 L of water and heat to 50,0 C...	50,0 C	9 min
Iodod Teste	Add -1,07 L of water and heat to 65,0...	65,0 C	38 min
Mas out	Add -1,49 L of water and heat to 84,0...	84,0 C	30 min

Sparge: Fly sparge with 145,20 L water at 84,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle	Volumes of CO2: 2,3
Pressure/Weight: 508,46 g	Carbonation Est: Bottle with
Keg/Bottling Temperature: 21,1 C	508,46 g Table Sugar
Fermentation: Ale, Two Stage-JUCA	Carbonation (from Meas Vol): Bottle with 503,10 g Table Sugar
Fermenter: 01	Age for: 30,00 days
	Storage Temperature: 20,0 C

Notes

Rela agua malte 4/1

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Lote inoculado até 12 de dezembro as 10am.

1º Inoc a 15º set 15,5
 2º Inoc 15,8º Set 17
 3º Inoc 17º Set 18º

-----18 DEZEMBRO as 10am -----

Summer 1010 IPA- 1016 e Melancia 1015.

19 Dzembro adido 6,5L de Pure fresco de melancia (2L sem voal) as 10h matina

Setada em 18,5º e subindo chegando em 19/12 as 14h aos 21ºC

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