

# Lote 06- 0325 -Thoth KarMa

Belgian 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:** 12 Jun 2025

**Brewer:** Juca

**Asst Brewer:**

**Equipment:** Thoth Beer  
Master-120L

**Efficiency:** 72,00 %

**Est Mash Efficiency:**  
78,9 %

**Taste Rating:** 30,0



**Taste Notes:** Envasada em 18/07/2025 com 4gr/l no barril e na garrafa.

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 kg	Swaen©Pilsner 2024 Ultima compra (5,...	Grain	1	69,6 %	9,78 L
1,00 kg	CHÂTEAU WHEAT BLANC (TRIGO) 2...	Grain	2	4,6 %	0,65 L
1,00 kg	Malte caradextrina 2025 (4,0 EBC)	Grain	3	4,6 %	0,65 L
0,72 kg	2025 CHÂTEAU RYE (6,9 EBC)	Grain	4	3,3 %	0,47 L
0,50 kg	2025 CHÂTEAU SPECIAL B® (300,2 E...	Grain	5	2,3 %	0,33 L
0,50 kg	CHÂTEAU BISCUIT® 2025 (50,0 EBC)	Grain	6	2,3 %	0,33 L
0,20 kg	Chateau Black 2025 (1400,0 EBC)	Grain	7	0,9 %	0,13 L
0,15 kg	Oats, Flaked 2025 (2,0 EBC)	Grain	8	0,7 %	0,10 L
60,75 g	Bravo 2025 [15,50 %] - First Wort 43,0...	Hop	9	24,4 IBUs	-
2,50 kg	Sugar Junior KoK 2025 [Boil] (0,0 EBC)	Sugar	10	11,6 %	1,58 L
50,00 g	SULTANA 2025 [12,40 %] - Boil 30,0 min	Hop	11	12,4 IBUs	-
50,00 g	2025 Lúpulo Tango [7,60 %] - Boil 26,0...	Hop	12	7,0 IBUs	-
50,00 g	Huell Melon 2025 [7,20 %] - Boil 26,0 min	Hop	13	6,7 IBUs	-
0,94 g	ServoMyces (Boil 5,0 mins)	Other	14	-	-
1,00 mg	CUSTO (Boil)	Other	15	-	-
70,00 g	2025 Lúpulo Tango [7,60 %] - Steep/W...	Hop	16	5,3 IBUs	-
70,00 g	Huell Melon 2025 [7,20 %] - Steep/Whir...	Hop	17	5,0 IBUs	-
1,0 pkg	SafBrew Ale 2025 1/4 (DCL/Fermentis...)	Yeast	18	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,055 SG

**Measured Original Gravity:**

**Est Final Gravity:** 1,005 SG

1,056 SG

**Estimated Alcohol by Vol:** 6,6 %

**Measured Final Gravity:**

**Bitterness:** 60,8 IBUs

1,018 SG

**Est Color:** 25,0 EBC

**Actual Alcohol by Vol:** 5,0 %

**Calories:** 534,4 kcal/l

## Mash Profile

**Mash Name:** Thoth Beer  
**Sparge Water:** 157,93 L  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:**  
 TRUE  
**Est Mash PH:** 5,60  
**Measured Mash PH:** 4,80

**Total Grain Weight:** 21,57 kg  
**Grain Temperature:** 78,0 C  
**Tun Temperature:** 50,0 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

### Mash Steps

Name	Description	Step Temperature	Step Time
Add malte	Add 6,00 L of water and heat to 50,0 C ov...	50,0 C	9 min
Iodod Teste	Add -1,07 L of water and heat to 63,0 C o...	63,0 C	56 min
Mas out	Add -1,47 L of water and heat to 76,0 C o...	76,0 C	30 min

**Sparge:** Fly sparge with 157,93 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 433,53 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

*Created with BeerSmith*