

Lote 06- 0325 -Thoth Ka

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

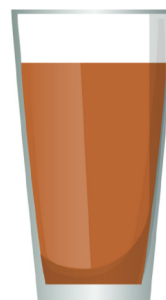
Asst Brewer:

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

Est Final Gravity: 1,005 SG

Estimated Alcohol by Vol: 6,6
%

Bitterness: 60,8 IBUs

Est Color: 25,0 EBC

Measured Original Gravity:

1,056 SG

Measured Final Gravity:

1,018 SG

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

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