

# 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  
**Est Final Gravity:** 1,005 SG  
**Estimated Alcohol by Vol:** 4,0  
%  
**Bitterness:** 45,4 IBUs  
**Est Color:** 7,7 EBC

**Measured Original Gravity:**  
1,052 SG  
**Measured Final Gravity:**  
1,006 SG  
**Actual Alcohol by Vol:** 6,1 %  
**Calories:** 479,3 kcal/l

## 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  
**Pressure/Weight:** 508,46 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage-  
JUCA  
**Fermenter:** 01

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with  
508,46 g Table Sugar  
**Carbonation (from Meas Vol):**  
Bottle with 503,10 g Table  
Sugar  
**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

*Created with BeerSmith*