

Hrungnir BIPA - 6.4%

Black IPA

Author: Miðgarð Brewhouse

Type: All Grain

IBU : 58 (Tinseth)
 BU/GU : 1.02
 Colour : 56 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.054
 Total Gravity : 1.056
 Final Gravity : 1.007

Fermentables (1.46 kg)

550 g - Best Pale Ale 3.9 EBC (37.7%)
 550 g - Floor-Malted Bohemian Pilsner 3.7 EBC...
 72 g - Carafa Special Type II 835 EBC (4.9%)
 60 g - Cara Gold malt 27.5 EBC (4.1%)
 60 g - Crystal Light - 45L 88.5 EBC (4.1%)
 60 g - Dextrine Malt 3.5 EBC (4.1%)
 50 g - Oat Husks 2 EBC (3.4%)
 ^ The Malt Miller (UK) MAL-03-003
 36 g - Roasted Wheat 640 EBC (2.5%)
 22 g - Dark Crystal 80L 158 EBC (1.5%)
 25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (48.9 g)

60 min - 1.7 g - Strata - 12% (10 IBU)
 15 min - 12.4 g - Strata - 12% (39 IBU)

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 17.4 g - Strata - 12% (9 IBU)

Dry Hops

4 days - 17.4 g - Strata - 12%

Miscellaneous

Mash - 1.01 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.69 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.99 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.39 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

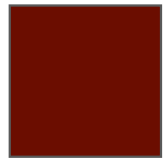
Yeast

0.4 pkg - Mangrove Jack US West Coast Yeast M...

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.23 L
 Sparge Water : 5 L
 Boil Time : 60 min
 Total Water : 9.23 L



56 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 74.4 °C - Strike Temp
 68 °C - 60 min - Infusion
 76 °C - 30 min - Infusion

Fermentation Profile

Imported
 19 °C - 0 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5
 Mash pH: 5.39
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: