

Green Run - Fresh Hop IPA

English IPA (12 C)

Type: All Grain
Batch Size: 38.00 L
Boil Size: 47.29 L
Boil Time: 60 min
End of Boil Vol: 44.79 L
Final Bottling Vol: 36.00 L
Fermentation: Ale, Two Stage

Date: 09 Sep 2023
Brewer: Summitsup Brewing x
Lallemand
Asst Brewer:
Equipment: Brewbuilder 50L
mash tun (1052m Altitude)
Efficiency: 70.00 %
Est Mash Efficiency: 79.2 %



Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
3300 g	Swaen©Ale (6.5 EBC)	Grain	1	30.6 %	2.15 L
3000 g	Maris Otter Malt (Muntons) (5.9 EBC)	Grain	2	27.8 %	1.96 L
2900 g	Vienna Malt (5.9 EBC)	Grain	3	26.9 %	1.89 L
450 g	Acidulated (Weyermann) (9.0 EBC)	Grain	4	4.2 %	0.29 L
380 g	Biscuit Malt (50.0 EBC)	Grain	5	3.5 %	0.25 L
380 g	Crystal Dark - 77L (Crisp Medium) (147.8 EBC)	Grain	6	3.5 %	0.25 L
380 g	Wheat Malt (Crisp) (4.1 EBC)	Grain	7	3.5 %	0.25 L
100 g	Target [10.00 %] - Boil 60.0 min	Hop	8	46.8 IBUs	-
1.33 Items	Immersion Chiller (Boil 15.0 mins)	Other	9	-	-
1.00 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	10	-	-
830 g	Fresh Chamonix Hops [1.00 %] - Steep/Whirl...	Hop	11	8.6 IBUs	-
1.0 pkg	Verdant IPA Lallemand (Lallemand #)	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.059 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 6.3 %
Bitterness: 55.5 IBUs
Est Color: 17.5 EBC

Measured Original Gravity: 1.060
SG
Measured Final Gravity: 1.010
SG
Actual Alcohol by Vol: 6.6 %
Calories: 562.7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium
Body, No Mash Out
Sparge Water: 25.04 L
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.62
Measured Mash PH: 5.20

Total Grain Weight: 10790 g
Grain Temperature: 20.0 C
Tun Temperature: 20.0 C
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
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Mash In	Add 33.06 L of water at 73.6 C	66.0 C	660 min
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Sparge: Fly sparge with 25.04 L water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 7.2 C

Fermentation: Ale, Two Stage

Fermenter:

Storage Temperature: 18.3 C

Volumes of CO2: 2.3

Carbonation Est: Keg with 12.54 PSI

Carbonation (from Meas Vol):

Keg with 12.54 PSI

Age for: 30.00 days

Notes

Created with [BeerSmith](#)