

# Kippis IPA Original

English IPA

**Type:** All Grain

**Date:** 21-06-2008

**Batch Size:** 20,00 L

**Brewer:** Jørgen K. Pedersen

**Boil Size:** 25,16 L

**Asst Brewer:**

**Boil Time:** 75 min

**Equipment:** Lund gryde

**Taste Rating(out of 50):** 0,0

**Brewhouse Efficiency:** 70,00

**Taste Notes:**

## Ingredients

Amount	Item	Type	% or IBU
2,00 kg	Vienna Malt (6,9 EBC)	Grain	33,33 %
1,90 kg	Munich II (Weyermann) (16,7 EBC)	Grain	31,67 %
1,80 kg	Pale Ale Malt (Castlemalt) (7,0 EBC)	Grain	30,00 %
0,30 kg	Barley, Raw (3,9 EBC)	Grain	5,00 %
30,00 gm	Saaz [4,00 %] (60 min)	Hops	13,4 IBU
40,00 gm	Pilgrim [11,50 %] (60 min)	Hops	46,1 IBU
15,00 gm	Cascade pellet [5,80 %] (1 min)	Hops	0,4 IBU
1 Pkgs	SafAle English Ale (DCL Yeast #S-04)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1,063 SG **Measured Original Gravity:** 1,058 SG

**Est Final Gravity:** 1,016 SG **Measured Final Gravity:** 1,018 SG

**Estimated Alcohol by Vol:** 6,06 % **Actual Alcohol by Vol:** 5,22 %

**Bitterness:** 59,9 IBU

**Calories:** 554 cal/l

**Est Color:** 16,7 EBC

**Color:**

Color

## Mash Profile

**Mash Name:** Kippis IPA#2

**Total Grain Weight:** 6,00 kg

**Sparge Water:** 7,38 L

**Grain Temperature:** 22,2 C

**Sparge Temperature:** 75,6 C

**TunTemperature:** -17,8 C

**Adjust Temp for Equipment:**  
FALSE

**Mash PH:** 5,4 PH

## Kippis IPA#2

Step Time	Name	Description	Step Temp
30 min	Mash in	Add 23,79 L of water at 61,4 C	58,0 C
30 min	1	Heat to 63,0 C over 5 min	63,0 C
30 min	Step 2	Heat to 68,0 C over 5 min	68,0 C
20 min	Mash Out	Add 0,00 L of water at 76,0 C	76,0 C

**Mash Notes:**

## Carbonation and Storage

**Carbonation Type:** Kegged  
(Forced CO2) **Volumes of CO2:** 2,4  
**Pressure/Weight:** 149,5 KPA **Carbonation Used:** -  
**Keg/Bottling Temperature:** 15,6 C **Age for:** 28,0 days  
**Storage Temperature:** 11,1 C

### Notes

Fustage 6/4