

# Taina the mothership

Double IPA (22 A)

**Type:** All Grain  
**Batch Size:** 12,00 l  
**Boil Size:** 18,23 l  
**Boil Time:** 75 min  
**End of Boil Vol:** 15,10 l  
**Final Bottling Vol:** 10,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 26 Apr 2019  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Grainfather  
**Efficiency:** 73,00 %  
**Est Mash Efficiency:** 88,2 %  
**Taste Rating:** 30,0



## Taste Notes:

## Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 28,88 l
- Mash Water Acid:

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	76,9 %
0,45 kg	Wheat, Flaked (3,2 EBC)	Grain	2	11,5 %
0,20 kg	Carafoam (Weyermann) (3,9 EBC)	Grain	3	5,1 %

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16,51 l of water at 69,7 C	66,0 C	70 min
Mash Out	Add 0,00 l of water at 75,6 C	75,6 C	10 min

- Sparge Water Acid:
- Fly sparge with 12,37 l water at 75,6 C
- Add water to achieve boil volume of 18,23 l
- Estimated pre-boil gravity is 1,062 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
0,25 kg	Cane (Beet) Sugar (0,0 EBC)	Sugar	4	6,4 %
25,00 g	Citra [12,00 %] - Boil 60,0 min	Hop	5	47,1 IBUs
10,00 g	Mosaic (HBC 369) [12,25 %] - Boil 15,0 min	Hop	6	9,5 IBUs
10,00 g	Simcoe [13,00 %] - Boil 15,0 min	Hop	7	10,1 IBUs
5,00 g	Citra [12,00 %] - Boil 15,0 min	Hop	8	4,7 IBUs
10,00 g	Mosaic (HBC 369) [12,25 %] - Boil 5,0 min	Hop	9	3,8 IBUs
10,00 g	Simcoe [13,00 %] - Boil 5,0 min	Hop	10	4,1 IBUs
5,00 g	Citra [12,00 %] - Boil 5,0 min	Hop	11	1,9 IBUs

### Steeped Hops

Amt	Name	Type	#	%/IBU
20,00 g	Citra [12,00 %] - Steep/Whirlpool 20,0 min	Hop	12	11,4 IBUs
20,00 g	Mosaic (HBC 369) [12,25 %] - Steep/Whirlpool 20,0 min	Hop	13	11,6 IBUs
20,00 g	Simcoe [13,00 %] - Steep/Whirlpool 20,0 min	Hop	14	12,4 IBUs

- Estimated Post Boil Vol: 15,10 l and Est Post Boil Gravity: 1,078 SG

## Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 12,00 l

## Pitch Yeast and Measure Gravity and Volume

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	15	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,078 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 12,00 l)
- Add water if needed to achieve final volume of 12,00 l

## Fermentation

- 26 Apr 2019 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- 30 Apr 2019 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

## Dry Hop and Bottle/Keg

## Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
50,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	16	0,0 IBUs
50,00 g	Mosaic (HBC 369) [12,25 %] - Dry Hop 5,0 Days	Hop	17	0,0 IBUs
50,00 g	Simcoe [13,00 %] - Dry Hop 5,0 Days	Hop	18	0,0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 10 May 2019 - Carbonation: Keg with 0,86 bar
- Age beer for 30,00 days at 18,3 C
- 09 Jun 2019 - Drink and enjoy!

## Notes