

Sunlit Uplands

Specialty IPA (21 B)

Type: All Grain
Batch Size: 20.00 l
Boil Size: 27.58 l
Boil Time: 70 min
End of Boil Vol: 22.92 l
Final Bottling Vol: 19.00 l
Fermentation: Ale, Two Stage

Date: 02 Apr 2022
Brewer: Dutch Courage Brews
Asst Brewer:
Equipment: Bulldog Brewer
Efficiency: 70.00 %
Est Mash Efficiency: 77.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2.00 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	47.1 %
0.75 kg	Golden Promise Pale Ale Malt (5.0 EBC)	Grain	2	17.6 %
0.50 kg	Honey Malt (49.3 EBC)	Grain	3	11.8 %
0.50 kg	Oats, Malted (2.0 EBC)	Grain	4	11.8 %
0.25 kg	Biscuit Malt (45.3 EBC)	Grain	5	5.9 %
0.25 kg	Vienna Malt (6.9 EBC)	Grain	6	5.9 %
30.00 g	Celeia [4.50 %] - Boil 30.0 min	Hop	7	13.4 IBUs
25.00 g	Orange Peel, Sweet (Boil 3.0 mins)	Spice	8	-
27.00 g	Celeia [4.50 %] - Steep/Whirlpool 20.0 min	Hop	9	4.8 IBUs
20.00 g	Amarillo [9.20 %] - Steep/Whirlpool 20.0 min	Hop	10	6.5 IBUs
17.00 g	Citra [12.00 %] - Steep/Whirlpool 20.0 min	Hop	11	8.0 IBUs
1.0 pkg	London Ale III (Wyeast Labs #1318) [124.21 ml]	Yeast	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.046 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 4.5 %
Bitterness: 32.7 IBUs
Est Color: 14.7 EBC

Measured Original Gravity: 1.044 SG
Measured Final Gravity: 1.017 SG
Actual Alcohol by Vol: 3.5 %
Calories: 417.7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out
Sparge Water: 16.73 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.60
Measured Mash PH: 5.20

Total Grain Weight: 4.25 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.11 l of water at 71.4 C	66.7 C	60 min

Sparge: Fly sparge with 16.73 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: Bottle
Pressure/Weight: 111.76 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Bottle with 111.76 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 2.94 g Corn Sugar
Age for: 30.00 days

Storage Temperature: 18.3 C

Notes