

Simtra Skull Splitter

Imperial IPA (14 C)

Type: All Grain
Batch Size: 18.93 L
Boil Size: 25.74 L
Boil Time: 90 min
End of Boil Vol: 22.67 L
Final Bottling Vol: 17.41 L
Fermentation: My Aging Profile

Date: 13 Aug 2019
Brewer: Gerrit
Asst Brewer:
Equipment: All Grain -
Standard 5 Gal/19l Batch -
Stainless
Efficiency: 70.00 %
Est Mash Efficiency: 80.5



%

Taste Rating: 0.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.00 kg	Pale Ale (Dingemans) (6.5 EBC)	Grain	1	78.9 %	3.91 L
0.40 kg	Carapils (Briess) (3.0 EBC)	Grain	2	5.3 %	0.26 L
0.40 kg	Wheat, Flaked (3.2 EBC)	Grain	3	5.3 %	0.26 L
0.80 kg	Brown Sugar, Light [Boil] (15.8 EBC)	Sugar	4	10.5 %	0.50 L
70.00 g	Simcoe [12.20 %] - Boil 30.0 min	Hop	5	59.0 IBUs	-
50.00 g	Simcoe [12.20 %] - Boil 15.0 min	Hop	6	27.2 IBUs	-
0.50 tsp	Irish Moss (Boil 10.0 mins)	Fining	7	-	-
40.00 g	Citra [12.00 %] - Boil 10.0 min	Hop	8	15.6 IBUs	-
2.00 Items	Diammonium Phosphate (DAP) (Boil 10...	Other	9	-	-
30.00 g	Simcoe [12.20 %] - Steep/Whirlpool 0.0...	Hop	10	0.0 IBUs	-
10.00 g	Citra [12.00 %] - Steep/Whirlpool 0.0 mi...	Hop	11	0.0 IBUs	-
1.0 pkg	Voss Kveik (Omega #OYL-062)	Yeast	12	-	-
50.00 g	Citra [12.00 %] - Dry Hop 4.0 Days	Hop	13	0.0 IBUs	-
50.00 g	Simcoe [12.20 %] - Dry Hop 4.0 Days	Hop	14	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.093 SG
Est Final Gravity: 1.019 SG
Estimated Alcohol by Vol: 10.0 %
Bitterness: 101.8 IBUs
Est Color: 14.8 EBC

Measured Original Gravity:
1.090 SG
Measured Final Gravity: 1.020 SG
Actual Alcohol by Vol: 9.4 %
Calories: 881.7 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 4.41 L
Sparge Temperature: 75.6 C
Adjust Temp for Equipment:

Total Grain Weight: 7.60 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition: None

FALSE

Sparge Acid Addition: None

Est Mash PH: 5.68

Measured Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 17.74 L of water at 73.1 C	66.7 C	60 min
Mash Out	Add 11.35 L of water at 91.5 C	75.6 C	10 min

Sparge: Fly sparge with 4.41 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: 99.56 g

Keg/Bottling Temperature: 21.1 C

Fermentation: My Aging Profile

Fermenter:

Volumes of CO2: 2.4

Carbonation Est: Bottle with 99.56 g Table Sugar

Carbonation (from Meas Vol): Bottle with 108.21 g Table Sugar

Age for: 28.00 days

Storage Temperature: 11.1 C

Notes

About time I got something big on the rails.

Learning points:

- first time with kveik
- liquor/grist ratio below 2 (normally a bit above)
- first IIPA

Challenges:

- moving the grainbag around (~11 kg)
- sparging

Drinkable by October 2019.

Created with [BeerSmith](#)