

BEERBLIOTEK – A MOMENT OF CLARITY

Session IPA

 Volym vört efter kok: 20 liter
 Mäskutbyte: 75%

ABV: 4,7 %

OG 1,053
FG 1,016
IBU 32
SRM 5

Från Mohawk landar nu pinnen hos Beerbliotek som blir stafettens åttonde bryggeri i ordningen. Och de delar med sig av receptet till *A Moment of Clarity*, som var 2017 års GBG Beer Week-öl. "In terms of things that Homebrewers need to think about when brewing this beer. They should consider their waterprofile and yeast selection. We make our water much more chloride forward to give a soft mouth feel. We use an ESB yeast with medium attenuation to hold some body in the beer and some nice esters to work with the hop profile. Other than that, fermentation temperature is important. We start low at 18,5°C and then raise to 21,5-22°C after two-three days of fermentation."

MALT

Sort	Andel (%)	Mängd (kg)	Rast	Temperatur (°C)	Tid (min)
Maris Otter	74	3,5	Försockringsrast		
Flaked Barley	6,3	0,3			
Torrified Wheat	6,3	0,3			
Flaked Oats	6,3	0,3			
Oat Malt	6,3	0,3			
Belgian Cara 20L	0,6	0,03			

MÄSKSCHEMA

HUMLE

Sort	Alfasyra (%)	Mängd (g)	Koktid (min)	IBU
Simcoe	12,7	3	FW	2,88
Cascade	7	20	WP	7
Mosaic	12,5	30	WP	18,75
Columbus	15	5	WP	3,75
Mosaic	12,5	100	-	-
Cascade	7	30	-	-
Simcoe	12,7	30	-	-
Columbus	15	6	-	-

VATTENBEHANDLING

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
80	5	25	130	75	100

JÄST

London ESB Yeast

DH = Dry Hopping

WH = Whirlpool

* FW = First Wort Hopping