

None the Wiser - 6.3%

White IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 42 (Tinseth)
BU/GU : 0.72
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.050
Original Gravity : 1.058
Final Gravity : 1.010

Fermentables (1.49 kg)

1.115 kg - Maris Otter Malt 6 EBC (74.8%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
250 g - Wheat Malt 5.5 EBC (16.8%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
125 g - Flaked Oats 2 EBC (8.4%)
^ Brouwmaatje (NL) BM/BL.051.163.4/1

Hops (69.8 g)

20 min - 5 g - Citra - 13.8% (20 IBU)
^ Worcester Hop Shop (UK)
20 min - 5 g - Nelson Sauvin (T90) - 10.7% (1...
^ The Malt Miller (UK) HOP-07-002

Hop Stand

15 min hopstand @ 80 °C
15 min - 5 g - Citra - 13.8% (3 IBU)
^ Worcester Hop Shop (UK)
15 min - 5 g - Motueka - 7% (2 IBU)
15 min - 5 g - Nelson Sauvin (T90) - 10.7% (3...
^ The Malt Miller (UK) HOP-07-002

Dry Hops

7 days - 11.2 g - Motueka - 7%
7 days - 11.2 g - Nelson Sauvin (T90) - 10.7%
^ The Malt Miller (UK) HOP-07-002
4 days - 11.2 g - Motueka - 7%
4 days - 11.2 g - Nelson Sauvin (T90) - 10.7%
^ The Malt Miller (UK) HOP-07-002

Miscellaneous

Mash - 0.17 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.33 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.36 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.11 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 4.47 L
Sparge Water : 3.94 L
Boil Time : 30 min
Total Water : 8.41 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
19 °C - 6 days - Primary
21 °C - 4 days - Diacetyl rest
10 °C - 4 days - Cold dry hopping
19 °C - 14 days - Carbonation
19 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 110 Mg 18 Na 16 Cl 50 SO 273 HCO 31

SO/Cl ratio: 5.5
Mash pH: 5.39
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: