

**21 EBC** 

## Belgian IPA (20240725) - 7.5%

Belgian IPA

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 62 (Tinseth) BU/GU : 0.88

Colour : 21 EBC Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.053 Original Gravity : 1.070 Final Gravity : 1.013

Fermentables (1.76 kg)

1.011 kg - Chateau Pilsen 2-Row 3.5 EBC (57.5%)

^ Lot # 20220915

^ Brouwmaatje (NL) BM-BL.051.002.4 374 g - Chateau Abbey 44 EBC (21.3%)

374 g - Chateau Munich Light 13 EBC (21.3%)

^ Brouwmaatje (NL) BM-BL.051.614.1/1

Hops (30.2 g)

60 min - 10 g - Magnum - 10.7% (47 IBU)

^ The Malt Miller (UK) HOP-06-009

15 min - 9 g - East Kent Goldings (T90) - 6%...

^ The Malt Miller (UK) HOP-04-001

Hop Stand

20 min hopstand @ 80 °C

20 min - 11.2 g - Styrian Goldings - 5.4% (3...

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 1.25 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.67 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.26 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 2.48 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 pkg - Mangrove Jack's Belgian Tripel M31

^ The Malt Miller (UK) YEA-02-020

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 5.28 L Sparge Water : 4.29 L

Boil Time : 60 min Total Water : 9.57 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)

68.7 °C - Strike Temp

 $63~^{\circ}\text{C}$  - 60~min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

18 °C - 10 days - Primary

21 °C - 4 days - Diacetyl rest

18  $^{\circ}\text{C}$  - 14 days - Carbonation

18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7

Mash pH: 5.3

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: