

Simcoe Mosaic IPA - 5%

Specialty IPA

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Type: All Grain

IBU : 81 (Tinseth)
BU/GU : 1.48
Colour : 8 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.055
Final Gravity : 1.017

Fermentables (1.39 kg)

1.217 kg - Pils 3.5 EBC (87.6%)
^ Lot # 20210710
^ Brouwmaatje (NL) 051.002.4
173 g - Quinoa Flakes 7.5 EBC (12.5%)

Hops (69.6 g)

60 min - 2.6 g - Columbus (Tomahawk) - 14% (1...
10 min - 14.8 g - Amarillo (T90) - 8.4% (32 IBU)
^ The Malt Miller (UK) HOP-05-007
10 min - 3.7 g - Simcoe - 12.2% (12 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Hop Stand

30 min hopstand @ 85 °C
30 min 85 °C - 7 g - Mosaic - 11.6% (10 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)
30 min 85 °C - 7 g - Simcoe - 12.2% (11 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Dry Hops

5 days - 27.6 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)
5 days - 6.9 g - Simcoe - 12.2%
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous

Mash - 3.36 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.49 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.83 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - White Labs English Ale WLP002

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

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

Mash Water : 3.65 L
Sparge Water : 5.4 L
Boil Time : 60 min
Total Water : 9.05 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 122 Mg 18 Na 8 Cl 91 SO 243 HCO 17

SO/Cl ratio: 2.7
Mash pH: 5.28
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:

Recipe Notes

Target: ABV = 6.2 %, IBU = 84.2, EBC = 7.5, OG = 1.055, FG = 1.008.