

Calabria IPA - 5.5%

American Pale Ale  
Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 50 (Tinseth)  
BU/GU : 0.93  
Colour : 7 EBC  
Carbonation : 2.3 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.041  
Original Gravity : 1.054  
Final Gravity : 1.012

Fermentables (1.34 kg)  
1.257 kg - German Pilsen 3.4 EBC (94%)  
80 g - Carapils 4 EBC (6%)  
^ The Malt Miller (UK) MAL-01-016

Hops (39.8 g)  
60 min - 2.9 g - Amarillo (T90) - 8.4% (12 IBU)  
^ The Malt Miller (UK) HOP-05-007  
60 min - 2.9 g - Simcoe - 12.2% (17 IBU)  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)  
15 min - 3.2 g - Amarillo (T90) - 8.4% (7 IBU)  
^ The Malt Miller (UK) HOP-05-007  
15 min - 3.2 g - Simcoe - 12.2% (10 IBU)  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Hop Stand  
15 min hopstand @ 80 °C  
15 min - 7.5 g - Citra (T90) - 13% (5 IBU)  
^ The Malt Miller (UK) HOP-05-003

Dry Hops  
4 days - 6.7 g - Amarillo (T90) - 8.4%  
^ The Malt Miller (UK) HOP-05-007  
4 days - 6.7 g - Citra (T90) - 13%  
^ The Malt Miller (UK) HOP-05-003  
4 days - 6.7 g - Simcoe - 12.2%  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous  
Mash - 0.26 g - Baking Soda (NaHCO<sub>3</sub>)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.95 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %..  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.26 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.56 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.09 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.3 pkg - Crossmloff FIVE

01 Brouwpunt 5L (60min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 4.01 L  
Sparge Water : 5.15 L  
Boil Time : 60 min  
Total Water : 9.16 L

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  
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](http://www.ah.nl)...  
Ca 83 Mg 8 Na 22 Cl 67 SO 155 HCO 37

SO/Cl ratio: 2.3  
Mash pH: 5.38  
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:

