

**xBmt-20200907 Impact of Yeast Storage Temperature on Double IPA**

**Double IPA**

Author: Cade Jobe

Type: All Grain

IBU : 99 (Tinseth)  
BU/GU : 1.38  
Colour : 12 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045  
Original Gravity : 1.072  
Final Gravity : 1.011

**Fermentables (1.7 kg)**

1.397 kg - Pale Malt (2 Row) US 3.9 EBC (82.3%)  
188 g - Corn Sugar (Dextrose) 0 EBC (11.1%)  
56 g - Caramel/Crystal Malt - 40L 79 EBC (3.3%)  
56 g - Wheat Malt (Gambrinus) 4.5 EBC (3.3%)

**Hops (55 g)**

60 min - 12.8 g - Hallertau Magnum - 12.2% (7...  
30 min - 7.9 g - Centennial - 9.3% (25 IBU)  
1 min - 3.9 g - Amarillo - 9.2% (1 IBU)  
1 min - 3.9 g - Loral - 11.5% (1 IBU)  
1 min - 2.8 g - Centennial - 10% (1 IBU)

**Dry Hops**

0 days - 7.9 g - Amarillo - 9.2%  
0 days - 7.9 g - Centennial - 9.3%  
0 days - 7.9 g - Loral - 11.5%

**Miscellaneous**

Mash - 0.96 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.36 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.26 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.26 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

**Yeast**

0.5 pkg - Imperial Yeast Joystick A18

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.53 L  
Sparge Water : 4.8 L  
Boil Time : 60 min  
Total Water : 9.33 L



12 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**

Single Infusion, Medium Body, No Mash Out  
71.6 °C - Strike Temp  
65.6 °C - 60 min - Mash In

**Fermentation Profile**

Imported  
18.9 °C - 3 days - Primary  
22.2 °C - 11 days - Secondary  
-1.1 °C - 30 days - Conditioning

**Water Profile**

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 49 Mg 15 Na 18 Cl 50 SO 132 HCO 17

SO/Cl ratio: 2.6  
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:

**Recipe Notes**

Water Profile: Ca 60 | Mg 34 | Na 18 | SO4 132 | Cl 50  
[https://brulosophy.com/2020/09/07/impact-yeast-storage-temperature-has-on-double-ipa-exbeeriment-resul](https://brulosophy.com/2020/09/07/impact-yeast-storage-temperature-has-on-double-ipa-exbeeriment-results/)  
[ts/](https://brulosophy.com/2020/09/07/impact-yeast-storage-temperature-has-on-double-ipa-exbeeriment-resul)