

Lille Holmgård Håndbryg - Interstellar Overdrive (clone) - 5.9%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 43 (Tinseth)  
BU/GU : 0.77  
Colour : 12 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.043  
Original Gravity : 1.056  
Final Gravity : 1.011

Fermentables (1.38 kg)

925 g - Pale Ale Malt 10 EBC (67.3%)  
^ Lot # 20220628  
^ Brouwmaatje (NL) BM-BL.051.613.25/1  
450 g - Chateau Vienna 5.5 EBC (32.7%)

Hops (8.4 g)

60 min - 2 g - Galaxy - 15.7% (15 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)  
30 min - 3 g - Galaxy - 15.7% (16 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)  
15 min - 3.4 g - Galaxy - 15.7% (12 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Miscellaneous

Mash - 0.26 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.96 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.26 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.56 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.1 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Lallemend (LalBrew) American West C...

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.13 L  
Sparge Water : 5.07 L  
Boil Time : 60 min  
Total Water : 9.2 L



12 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °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 84 Mg 8 Na 22 Cl 67 SO 155 HCO 37

SO/Cl ratio: 2.3  
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

Target: ABV = 5.9 %, IBU = 43.  
  
First attempt to reverse engineer.