

Simple IPA (20210320) - 4.5%

Blonde Ale

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Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.85
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.042
Final Gravity : 1.008

Fermentables (1.09 kg)

976 g - Finest Pale Ale Golden Promise 5.5 EB...
^ The Malt Miller (UK) MAL-00-058
87 g - Wheat Malt 4 EBC (8%)
^ The Malt Miller (UK) MAL-04-004
22 g - Carabohemian 200 EBC (2%)

Hops (28 g)

60 min - 4 g - Warrior - 15% (31 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 6 g - Mosaic (T90) - 11.8% (3 IBU)
^ The Malt Miller (UK) HOP-05-012
10 min - 6 g - Riwaka - 6.5% (2 IBU)
^ Brouwstore (NL) Riw-053 (<https://www.brouws...>)

Dry Hops

7 days - 6 g - Mosaic (T90) - 11.8%
^ The Malt Miller (UK) HOP-05-012
7 days - 6 g - Riwaka - 6.5%
^ Brouwstore (NL) Riw-053 (<https://www.brouws...>)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.51 g - Gypsum (CaSO4)
^ 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 - Mangrove Jack's Hophead Ale M66
^ The Malt Miller (UK)

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

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

Mash Water : 3.26 L
Sparge Water : 5.66 L
Boil Time : 60 min
Total Water : 8.92 L



11 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

Ale
20 °C - 14 days - Primary

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
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:

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Recipe Notes

Target: ABV = 4.7 %, IBU = 36, EBC = 12, OG = 1.044, FG = 1.008.