

Sandstone Trail - 6.2%

English IPA

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.68
 Colour : 12 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.057
 Final Gravity : 1.010

Fermentables (1.41 kg)

1.222 kg - Maris Otter 5.5 EBC (86.9%)
 ^ The Malt Miller (UK) MAL-00-038
 92 g - Amber Malt 50 EBC (6.5%)
 ^ The Malt Miller (UK) MAL-02-000
 92 g - Torrified Wheat 3.9 EBC (6.5%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (30 g)

60 min - 8 g - East Kent Goldings - 5.4% (20...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 15 min - 10 g - Bramling Cross (Whole) - 5% (...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 80 °C
 20 min - 12 g - Harlequin (T90) - 10.4% (7 IBU)
 ^ The Malt Miller (UK) HOP-04-028

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.36 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

0.4 pkg - Lallemend (LalBrew) Verdant IPA

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

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

Mash Water : 3.94 L
 Sparge Water : 5.2 L
 Boil Time : 60 min
 Total Water : 9.14 L



12 EBC

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...
 Ca 80 Mg 15 Na 50 Cl 75 SO 199 HCO 67

SO/Cl ratio: 2.7

Mash pH: 5.4

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 %, OG = 1.057.