

The Hop Chronicles | El Dorado LUPOMAX (2021) Pale Ale - 5.9%

American Pale Ale
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Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.66
Colour : 14 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.059
Final Gravity : 1.014

Fermentables (1.51 kg)
1.258 kg - Lamonta: Pale American Barley Malt...
251 g - Vanora: Vienna-style Barley Malt 17.5...

Hops (43 g)
30 min - 1.8 g - El Dorado LUPOMAX - 17% (10...
10 min - 3.7 g - El Dorado LUPOMAX - 17% (10...
5 min - 7.3 g - El Dorado LUPOMAX - 17% (10 IBU)
2 min - 14.9 g - El Dorado LUPOMAX - 17% (9 IBU)

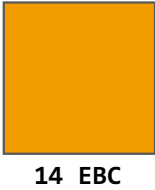
Dry Hops
4 days - 15.3 g - El Dorado LUPOMAX - 17%

Miscellaneous
Mash - 1.83 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.62 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.64 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.3 pkg - Imperial Yeast Flagship A07

01 Brouwpunt 5L (45min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.31 L
Post-Boil Vol : 5.96 L

Mash Water : 4.53 L
Sparge Water : 4.35 L
Boil Time : 45 min
Total Water : 8.88 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
High fermentability
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature

Fermentation Profile
Ale
20 °C - 8 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 125 Mg 20 Na 8 Cl 56 SO 304 HCO 17

SO/Cl ratio: 5.4
Mash pH: 5.28
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 125 | Mg 20 | Na 8 | SO4 310 | Cl 56