

Randy Mosher's New OG IPA - 6.6%

American IPA

Author: The Malt Miller

Type: All Grain

IBU : 75 (Tinseth)
BU/GU : 1.1
Colour : 18 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
Original Gravity : 1.068
Final Gravity : 1.018

Fermentables (1.69 kg)

1.005 kg - Best (Pale) Ale Malt 5.7 EBC (59.4%)
^ The Malt Miller (GB) MAL-00-042
473 g - Extra Pale Ale (Lager) Malt 3 EBC (28%)
^ The Malt Miller (UK) MAL-00-028
92 g - Pale Crystal Malt 60 EBC (5.4%)
^ The Malt Miller (UK) MAL-01-019
84 g - Vienna Malt 7.8 EBC (5%)
38 g - Dark Crystal Malt 240 EBC (2.3%)
^ The Malt Miller (UK) MAL-01-002

Hops (49.7 g)

Mash - 15.9 g - Cascade (T90) - 7.5% (17 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
60 min - 13.7 g - Cascade (T90) - 7.5% (45 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

30 min hopstand @ 80 °C
30 min - 11.8 g - Calypso (T90) - 13.1% (12 IBU)
^ The Malt Miller (GB)

Dry Hops

4 days - 8.3 g - Chinook (T90) - 11.8%
^ The Malt Miller (UK) HOP-05-000

Miscellaneous

Mash - 0.84 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.52 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.25 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.32 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

Yeast

0.6 pkg - WLP077 Tropical Yeast Blend

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

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

Mash Water : 5.08 L
Sparge Water : 4.42 L
Boil Time : 60 min
Total Water : 9.5 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature
75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
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:



18 EBC

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Recipe Notes

Target: ABV = 6.8 %, IBU = 65, OG = 1.066, FG = 1.015.

Pitch 7 grams of yeast.