

The Hop Chronicles | NZ Moutere (2018) - 5.3%

American Pale Ale

Author: Paul

Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.78
Colour : 11 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Final Gravity : 1.013

Fermentables (1.35 kg)

1.122 kg - Lamonta American-style Pale Malt (...
224 g - Vanora Vienna-style Malt (Mecca Grade...

Hops (36.8 g)

40 min - 2.7 g - Moutere - 15.1% (17 IBU)
15 min - 2.7 g - Moutere - 15.1% (9 IBU)
10 min - 3.6 g - Moutere - 15.1% (9 IBU)
2 min - 12.7 g - Moutere - 15.1% (7 IBU)

Dry Hops

4 days - 15.1 g - Moutere - 15.1%

Miscellaneous

Mash - 1.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 2.45 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Imperial Yeast Dieter G03

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

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

Mash Water : 4.04 L
Sparge Water : 5.13 L
Boil Time : 60 min
Total Water : 9.17 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

02 Light/Medium Body Profile (150F)
72.3 °C - Strike Temp
66.1 °C - 60 min - Mash In

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 87 Mg 2 Na 10 Cl 50 SO 153 HCO 17

SO/Cl ratio: 3.1
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:

Recipe Notes

Water Profile: Ca 92 | Mg 1 | Na 10 | SO4 153 | Cl 50

<https://brulosophy.com/2020/04/09/the-hop-chronicles-moutere-2018/>