

Spunk IPA - 4.6%

English IPA

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Type: All Grain

IBU : 51 (Tinseth)  
BU/GU : 1.1  
Colour : 9 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.036  
Original Gravity : 1.046  
Final Gravity : 1.011

Fermentables (1.15 kg)

732 g - Pale Ale Malt 5.5 EBC (63.8%)  
^ The Malt Miller (UK) MAL-00-042  
244 g - Vienna Malt 8 EBC (21.3%)  
^ The Malt Miller (UK) MAL-00-014  
122 g - Wheat Malt 4 EBC (10.6%)  
^ The Malt Miller (UK) MAL-04-004  
49 g - Caramalt 29.5 EBC (4.3%)  
^ The Malt Miller (UK) MAL-01-014

Hops (35.5 g)

45 min - 2.2 g - Columbus (Tomahawk) - 14% (1...  
15 min - 5.7 g - Citra - 12.1% (17 IBU)  
^ The Malt Miller (UK) HOP-05-003  
15 min - 5.7 g - Columbus (Tomahawk) - 14% (2...

Dry Hops

3 days - 9.7 g - Citra - 12.1%  
^ The Malt Miller (UK) HOP-05-003  
3 days - 6.1 g - Columbus (Tomahawk) - 14%  
3 days - 6.1 g - Mosaic (T90) - 11.8%  
^ The Malt Miller (UK) HOP-05-012

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.33 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

Yeast

0.3 pkg - Lallemant (LalBrew) Verdant IPA  
^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 3.44 L  
Sparge Water : 5.54 L  
Boil Time : 60 min  
Total Water : 8.98 L



9 EBC

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

Fermentation Profile

Ale  
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 68

SO/Cl ratio: 2.7  
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

Taget: ABV = 4.7 %, OG = 1.048.