

xBmt-20200914 Dry Hop At Yeast Pitch - 6.3%

American IPA

Author: Jake Huolihan

Type: All Grain

IBU : 63 (Tinseth)
BU/GU : 0.95
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057
Original Gravity : 1.066
Final Gravity : 1.018

Fermentables (1.76 kg)

1.618 kg - Genie Pale Malt 5.9 EBC (91.8%)
144 g - Vienna Malt (Weyermann) 5.9 EBC (8.2%)

Hops (55.2 g)

30 min - 1.7 g - Magnum - 12.9% (7 IBU)
15 min - 4.6 g - Bru-1 - 13% (12 IBU)
15 min - 4.6 g - Citra - 12% (11 IBU)
15 min - 4.6 g - Mosaic (HBC 369) - 12.25% (1...
5 min - 7.5 g - Bru-1 - 13% (8 IBU)
5 min - 7.5 g - Citra - 12% (7 IBU)
5 min - 7.5 g - Mosaic (HBC 369) - 12.25% (7...

Dry Hops

0 days - 8.6 g - Bru-1 - 13%
0 days - 8.6 g - Citra - 12%

Miscellaneous

Mash - 0.96 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.1 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast House A01

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 5.29 L
Sparge Water : 3.38 L
Boil Time : 30 min
Total Water : 8.67 L



12 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

152 No Sparge
72.9 °C - Strike Temp
66.7 °C - 60 min - Mash Step

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 48 Mg 2 Na 8 Cl 36 SO 75 HCO 17

SO/Cl ratio: 2.1
Mash pH: 5.39
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 50 | Mg 0 | Na 8 | SO4 75 | Cl 36
<https://brulosophy.com/2020/09/14/dry-hop-at-yeast-pitch-vs-standard-dry-hop-in-american-ipa-exbeerime-nt-results/>