

# Bell's - Light Hearted Ale (clone) - 4.5%

American IPA

Author: Pig Den Brewing

Type: All Grain

IBU : 35 (Tinseth)  
 BU/GU : 0.82  
 Colour : 8 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.040  
 Total Gravity : 1.042  
 Final Gravity : 1.008

Fermentables (1.01 kg)

836 g - Brevers Malt 2-Row 3.5 EBC (82.9%)  
 139 g - Ale Malt 6 EBC (13.8%)  
 33 g - Light Crystal Malt 63 EBC (3.3%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (29.4 g)

45 min - 3.2 g - Centennial - 10.5% (16 IBU)  
 30 min - 3.2 g - Centennial - 10.5% (14 IBU)

Hop Stand

30 min hopstand @ 75 °C  
 30 min 75 °C - 8 g - Centennial - 10.5% (5 IBU)

Dry Hops

4 days - 7.5 g - Centennial - 10.5%  
 4 days - 7.5 g - Galaxy - 15.8%

Miscellaneous

Mash - 0.78 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.49 g - Calcium Chloride (CaCl<sub>2</sub>) 33 % ..  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.49 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.17 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.09 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 15 min - Boil - 0.267 tsp - Polyclar Brewbrite  
 10 min - Boil - 0.133 tsp - Yeast Nutrients

Yeast

0.3 pkg - Imperial Yeast Bell's House Yeast A62  
 ^ At last!! Originating in the labs at Bell's...

O1 Brouwput 5L (60min) (rev 4)

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

Mash Water : 3.02 L  
 Sparge Water : 5.83 L  
 Boil Time : 60 min  
 Total Water : 8.85 L



8 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out

71.6 °C - Strike Temp  
 65.5 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale

20 °C - 10 days - Primary  
 20 °C - 45 days - Conditioning

Water Profile

O2 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:

# Bel I ' s - Li ght Hearted Al e (cl one)



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## Recipe Notes

Target: ABV = 3,70 % IBU = 36, OG = 1.040, FG = 1.012.