

xBmt-20190624 Dry Hop Saturation Point - 6.6%

Specialty IPA
Author: Cade Jobe

Type: All Grain

IBU : 65 (Tinseth)
BU/GU : 0.92
Colour : 12 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.054
Original Gravity : 1.070
Final Gravity : 1.020

Fermentables (1.81 kg)
1.614 kg - Pale Malt (2 Row) US 3.9 EBC (89.3%)
194 g - Munich Malt - 10L 19.7 EBC (10.7%)

Hops (106.3 g)
First Wort 60 - 2.6 g - Magnum - 12.6% (15 IBU)

Hop Stand
15 min hopstand @ 90.2 °C
15 min 90.2 °C - 15.1 g - Citra - 13.9% (19 IBU)
15 min 90.2 °C - 13.4 g - Amarillo - 8.8% (11...
15 min 90.2 °C - 13.4 g - Mosaic (HBC 369) - ...
15 min 90.2 °C - 5.4 g - Centennial - 10.2% (...)

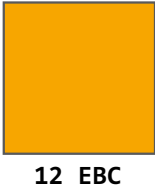
Dry Hops
5 days - 18.8 g - Amarillo - 10.2%
5 days - 18.8 g - Citra - 13.9%
5 days - 18.8 g - Mosaic (HBC 369) - 11.7%

Miscellaneous
Mash - 0.85 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 - 0.53 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.27 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.36 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 Independence A15

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 5.42 L
Sparge Water : 4.2 L
Boil Time : 60 min
Total Water : 9.62 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
Single Infusion, Medium Body, No Mash Out
74.2 °C - Strike Temp
67.8 °C - 60 min - Mash In

Fermentation Profile
Imported
18.9 °C - 5 days - Primary
22.2 °C - 5 days - Secondary

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:

Recipe Notes

Water Profile: Ca 89 | Mg 17 | Na 38 | SO4 138 | Cl 50
<http://brulosophy.com/2019/06/24/investigating-the-dry-hop-saturation-point-exbeeriment-results/>