

So U Want 2B A Hopstar (Talus) - 6.4%

American IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 43 (Tinseth)
BU/GU : 0.68
Colour : 14 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.063
Final Gravity : 1.014

Fermentables (1.55 kg)

1.2 kg - Pale Malt, Maris Otter 5.9 EBC (77.4%)
200 g - Munich Malt 17.7 EBC (12.9%)
100 g - Vienna Malt 6.9 EBC (6.5%)
50 g - Caramel/Crystal Malt - 20L 39.5 EBC (3...)

Hops (61 g)

20 min - 6 g - Talus (HBC 692) (T90) - 8% (14...
^ The Malt Miller (UK) HOP-05-039
10 min - 6 g - Talus (HBC 692) (T90) - 8% (9...
^ The Malt Miller (UK) HOP-05-039
5 min - 7 g - Talus (HBC 692) (T90) - 8% (8 IBU)
^ The Malt Miller (UK) HOP-05-039

Hop Stand

10 min hopstand @ 90 °C
10 min 90 °C - 21 g - Talus (HBC 692) (T90) -...
^ The Malt Miller (UK) HOP-05-039

Dry Hops

4 days - 21 g - Talus (HBC 692) (T90) - 8%
^ The Malt Miller (UK) HOP-05-039

Miscellaneous

Mash - 0.51 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.57 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 1.13 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Lallemend (LalBrew) New England
^ Lot # 41305910897711V
^ The Malt Miller (UK) YEA-02-044

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.65 L
Sparge Water : 5.62 L
Boil Time : 90 min
Total Water : 10.27 L



14 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

02 Light/Medium Body Profile (150F)
71.6 °C - Strike Temp
65.6 °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

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
Ca 98 Mg 15 Na 68 Cl 92 SO 208 HCO 168

SO/Cl ratio: 2.3
Mash pH: 5.48
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: