

xBmt-20191230 Rapidase Revelation Aroma - 6.4%

American IPA
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Type: All Grain

IBU : 64 (Tinseth)
BU/GU : 1
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.050
Original Gravity : 1.064
Final Gravity : 1.015

Fermentables (1.76 kg)
1.105 kg - Pale Malt (2 Row) US 3.9 EBC (62.8%)
299 g - Oats, Malted 2 EBC (17%)
199 g - Metolius Munich Style Malt (Mecca Gra...
158 g - Vienna Malt 6.9 EBC (9%)

Hops (104.1 g)
60 min - 2.6 g - Magnum - 12% (13 IBU)
20 min - 5.4 g - Cascade - 6.8% (9 IBU)
20 min - 5.4 g - El Dorado - 15% (19 IBU)
20 min - 5.4 g - Medusa - 4.5% (6 IBU)
5 min - 7.8 g - Cascade - 6.8% (4 IBU)
5 min - 7.8 g - El Dorado - 15% (9 IBU)
5 min - 7.8 g - Medusa - 4.5% (3 IBU)
1 min - 7.8 g - Cascade - 9.3% (1 IBU)
1 min - 7.8 g - Medusa - 4.5% (1 IBU)
1 min - 5.4 g - El Dorado - 15% (1 IBU)

Dry Hops
6 days - 18 g - Medusa - 4.8%
6 days - 12.9 g - Cascade - 5.5%
6 days - 10 g - Citra - 12%

Miscellaneous
Mash - 6.15 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.09 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.25 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

01 Brouwpunt 5L BIAB no sparge (60 min)...
Batch Size : 5.6 L
Boil Size : 8.15 L
Post-Boil Vol : 6.35 L

Mash Water : 9.14 L
Sparge Water : 0 L
Boil Time : 60 min
Total Water : 9.14 L



Brewhouse Efficiency: 67%
Mash Efficiency: 73%

Mash Profile
03 Medium Body Profile (152F)
70.3 °C - Strike Temp
66.7 °C - 60 min - Mash In

Fermentation Profile
Imported
19.4 °C - 10 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 117 Mg 3 Na 10 Cl 157 SO 84 HCO 17

SO/Cl ratio: 0.5
Mash pH: 5.4

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

Target: ABV = 6.3 %, IBU = 70.7, SRM = 5.6, OG = 1.064, FG = 1.016.
Water Profile: Ca 117 | Mg 3 | Na 10 | SO4 84 | Cl 168

<http://brulosophy.com/2019/12/30/impact-of-rapidase-revelation-aroma-on-dry-hop-character-exbeeriment-results/>