

Ånøtter Dångørøusly Cløse Tø Stüpid - 9.8%

Double IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 95 (Tinseth)
BU/GU : 1.07
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.063
Original Gravity : 1.089
Final Gravity : 1.014

Fermentables (2.15 kg)

2 kg - Chateau Pilsen 2-Row 3.5 EBC (93%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
100 g - 10 min - Boil - Sugar, Table (Sucrose...
^ Albert Heijn (NL)
50 g - Melanoiden Malt 39.5 EBC (2.3%)

Hops (56 g)

60 min - 10 g - Centennial - 9% (36 IBU)
^ Worcester Hop Shop (UK)
30 min - 6 g - Citra - 13.8% (25 IBU)
^ Worcester Hop Shop (UK)
10 min - 10 g - Citra - 13.8% (22 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

30 min hopstand @ 80 °C
30 min - 10 g - Centennial - 9% (5 IBU)
^ Worcester Hop Shop (UK)
30 min - 10 g - Citra - 13.8% (8 IBU)
^ Worcester Hop Shop (UK)

Dry Hops

4 days - 10 g - Citra - 13.8%
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.89 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.56 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.55 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.32 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.5 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - Fermentis Safale American US-05
^ Brouwmaatje (NL) BM-BV.40719

01 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 6.15 L
Sparge Water : 3.7 L
Boil Time : 60 min
Total Water : 9.85 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
56.3 °C - Strike Temp
52 °C - 5 min - Temperature
66 °C - 45 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
23 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 94 Mg 15 Na 50 Cl 51 SO 254 HCO 81

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: