

**xBmt-20200413 Continuous CO2 Purge At Packaging - 5.8%**

**American IPA**

Author: Cade Jobe

Type: All Grain

IBU : 16 (Tinseth)  
BU/GU : 0.27  
Colour : 8 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.045  
Original Gravity : 1.059  
Final Gravity : 1.015

**Fermentables (1.45 kg)**

920 g - Pale Malt, 2 row (Gambrinus) 3.9 EBC...  
270 g - Oats, Flaked 2 EBC (18.6%)  
260 g - Wheat Malt, Pale (Weyermann) 3.9 EBC...

**Hops (39.1 g)**

60 min - 1.4 g - Hallertau Magnum - 11.1% (7...  
5 min - 1.9 g - Centennial - 10% (2 IBU)  
5 min - 1.9 g - Citra - 12% (2 IBU)  
5 min - 1.9 g - Loral - 11.5% (2 IBU)  
5 min - 1.9 g - Mosaic (HBC 369) - 12.25% (2...  
1 min - 1.9 g - Centennial - 10% (0 IBU)  
1 min - 1.9 g - Citra - 12% (0 IBU)  
1 min - 1.9 g - Loral - 11.5% (0 IBU)  
1 min - 1.9 g - Mosaic (HBC 369) - 12.25% (0...

**Dry Hops**

5 days - 7.5 g - Citra - 12%  
5 days - 7.5 g - Loral - 11.5%  
5 days - 7.5 g - Mosaic (HBC 369) - 12.25%

**Miscellaneous**

Mash - 0.57 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.55 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.46 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.46 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**

0.5 pkg - Imperial Yeast Flagship A07

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.35 L  
Sparge Water : 4.92 L  
Boil Time : 60 min  
Total Water : 9.27 L



8 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  
20 °C - 10 days - Primary  
22.2 °C - 10 days - Secondary

**Water Profile**

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 24 Mg 7 Na 26 Cl 54 SO 51 HCO 17  
  
SO/Cl ratio: 1  
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 51 | Mg 20 | Na 38 | SO4 51 | Cl 54  
<https://brulosophy.com/2020/04/13/cold-side-oxidation-impact-of-continuously-purging-fermenter-and-keg-with-co2-at-packaging-exbeeriment-results/>