

User Upper (20230320) - 2.5%

Alternative Grain Beer

Author: Chug@homebrewinguk.com

Type: All Grain

IBU : 69 (Tinseth)
BU/GU : 2.69
Colour : 20 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.020
Original Gravity : 1.025
Final Gravity : 1.006

Fermentables (691 g)

561 g - Pilsner 2-Row 2 EBC (81.2%)
47 g - Amber Malt 50 EBC (6.8%)
^ The Malt Miller (UK) MAL-02-000
47 g - Extra Light Crystal 100 110 EBC (6.8%)
36 g - 30 min - Steep - Pale Chocolate Malt 5...
^ The Malt Miller (UK) MAL-02-011

Hops (22.4 g)

60 min - 7.5 g - Aurora - 8.25% (36 IBU)
15 min - 8.4 g - Aurora - 8.25% (19 IBU)
15 min - 6.5 g - Cascade (T90) - 7.5% (14 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.17 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.06 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.6 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.59 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Mangrove Jack's Liberty Bell Ale M36
^ The Malt Miller (UK) YEA-02-015

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

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

Mash Water : 1.97 L
Sparge Water : 6.54 L
Boil Time : 60 min
Total Water : 8.51 L



20 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
71 °C - Strike Temp
65 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °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 50 Mg 9 Na 16 Cl 67 SO 70 HCO 31

SO/Cl ratio: 1
Mash pH: 5.36
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: