

xBmt-20200810 Sucrose vs. Dextrose in Double IPA - 7.6%

Double IPA

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Type: All Grain

IBU : 106 (Tinseth)
BU/GU : 1.49
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044
Original Gravity : 1.071
Final Gravity : 1.013

Fermentables (1.64 kg)

570 g - BEST Pilsen Malt (BESTMALZ) 3.5 EBC (...
570 g - Lamonta American-style Pale Malt (Mec...
230 g - Vanora Vienna-style Malt (Mecca Grade...
210 g - Sucrose (or 2 lbs Dextrose) 0 EBC (12...
60 g - Carapils (Briess) 3 EBC (3.7%)

Hops (57.4 g)

60 min - 2.2 g - Loral - 10.5% (11 IBU)
10 min - 10.8 g - Citra LupoMax 2019 - 18.5%...
10 min - 10.8 g - Sabro LupoMax 2019 - 19.5%...
10 min - 5.4 g - Citra LupoMax 2019 - 18.5% (...
10 min - 5.4 g - Sabro LupoMax 2019 - 19.5% (...

Dry Hops

5 days - 13.4 g - Sabro LupoMax 2019 - 19.5%
5 days - 9.4 g - Citra LupoMax 2019 - 18.5%

Miscellaneous

Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.51 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.09 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.92 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

Yeast

0.5 pkg - Imperial Yeast Pub A09

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

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

Mash Water : 4.29 L
Sparge Water : 4.96 L
Boil Time : 60 min
Total Water : 9.25 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Clawhammer BIAB
72.9 °C - Strike Temp
66.7 °C - 60 min - Sacch Rest

Fermentation Profile

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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 60 Mg 3 Na 25 Cl 50 SO 124 HCO 17

SO/Cl ratio: 2.5
Mash pH: 5.39
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 60 | Mg 3 | Na 27 | SO4 125 | Cl 50
https://brulosophy.com/2020/08/10/sugar-additions-sucrose-vs-dextrose-in-double-ipa-exbeeriment-result
s/