

Bell's - Light Hearted Ale (clone) - 4.5%

American IPA

Author: Pig Den Brewing

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.82
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Total Gravity : 1.042
 Final Gravity : 1.008

Fermentables (1.01 kg)

836 g - Brewers Malt 2-Row 3.5 EBC (82.9%)
 139 g - Ale Malt 6 EBC (13.8%)
 33 g - Light Crystal Malt 63 EBC (3.3%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (29.4 g)

45 min - 3.2 g - Centennial - 10.5% (16 IBU)
 30 min - 3.2 g - Centennial - 10.5% (14 IBU)

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 8 g - Centennial - 10.5% (5 IBU)

Dry Hops

4 days - 7.5 g - Centennial - 10.5%
 4 days - 7.5 g - Galaxy - 15.8%

Miscellaneous

Mash - 0.78 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.49 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.09 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.267 tsp - Polyclar Brewbrite
 10 min - Boil - 0.133 tsp - Yeast Nutrients

Yeast

0.3 pkg - Imperial Yeast Bell's House Yeast A62
 ^ At last!! Originating in the labs at Bell's...

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

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

Mash Water : 3.02 L
 Sparge Water : 5.83 L
 Boil Time : 60 min
 Total Water : 8.85 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 71.6 °C - Strike Temp
 65.5 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

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:

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Recipe Notes

Target: ABV = 3,70 %, IBU = 36, OG = 1.040, FG = 1.012.