

Easy IPA v1 - 4.6%

American IPA

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 40 (Tinseth)
BU/GU : 0.93
Colour : 16 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.043
Final Gravity : 1.008

Fermentables (1.12 kg)

826 g - Pale Ale Malt 6.9 EBC (73.8%)
78 g - Caramel Munich I 90 EBC (7%)
78 g - Wheat White Malt 4.5 EBC (7%)
69 g - Caramel Malt 20L 52 EBC (6.2%)
69 g - Oats Malted 3 EBC (6.2%)

Hops (41.2 g)

60 min - 3.8 g - Horizon - 12% (24 IBU)
10 min - 3 g - Idaho 7 - 13.1% (9 IBU)
^ The Malt Miller (UK) HOP-05-022

Hop Stand

20 min hopstand @ 80 °C
20 min - 6 g - Huell Melon - 7.2% (3 IBU)
20 min - 5.4 g - Azacca (T90) - 10.6% (4 IBU)
^ The Malt Miller (UK) HOP-05-026

Dry Hops

Day 4 - 6.2 g - Idaho 7 - 13.1%
^ The Malt Miller (UK) HOP-05-022
Day 4 - 5.6 g - Azacca (T90) - 10.6%
^ The Malt Miller (UK) HOP-05-026
3 days - 5.6 g - Azacca (T90) - 10.6%
^ The Malt Miller (UK) HOP-05-026
3 days - 5.6 g - Idaho 7 - 13.1%
^ The Malt Miller (UK) HOP-05-022

Miscellaneous

Mash - 0.79 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.49 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.13 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

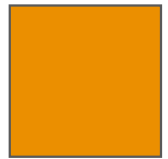
Yeast

0.6 pkg - White Labs Nottingham Ale Yeast WLP039

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

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

Mash Water : 3.36 L
Sparge Water : 5.6 L
Boil Time : 60 min
Total Water : 8.96 L



16 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (100 min)
73.3 °C - Strike Temp
67 °C - 100 min - Temperature
76 °C - 10 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
21 °C - 21 days - Primary
18 °C - 14 days - Carbonation
18 °C - 28 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 = 4.8 %, IBU = 41, EBC = 17, OG = 1.046, FG = 1.010.