

Summer IPA - 4.5%

American IPA

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Type: All Grain

IBU : 48 (Tinseth)
BU/GU : 1.03
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.046
Final Gravity : 1.012

Fermentables (1.2 kg)

1.123 kg - Pale Malt 2-Row 5.9 EBC (93.4%)
80 g - Pale Crystal Malt 60 EBC (6.7%)
^ The Malt Miller (UK) MAL-01-019

Hops (34.4 g)

60 min - 2.5 g - Magnum - 10.7% (14 IBU)
^ Lot # 694-201130-111430-176081-HOP06-009-RG...
^ The Malt Miller (UK) HOP-06-009
30 min - 5.3 g - Cascade (T90) - 7.5% (16 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
10 min - 5.3 g - Cascade (T90) - 7.5% (9 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

45 min hopstand @ 75 °C
45 min 75 °C - 16 g - Cascade (T90) - 7.5% (8...
^ Brouwmaatje (NL) BM-BL.053.148.3/100
45 min 75 °C - 5.3 g - Riwaka - 6.5% (2 IBU)
^ Brouwstore (NL) Riw-053 (https://www.brouws...

Miscellaneous

Mash - 1.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.64 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.18 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
5 min - Boil - 0.267 items - Whirlfloc

Yeast

0.3 pkg - CrossMyLoof Clipper - New England A...

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

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

Mash Water : 3.61 L
Sparge Water : 5.42 L
Boil Time : 60 min
Total Water : 9.03 L



12 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature
76 °C - 15 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
16 °C - 10 days - Primary
19 °C - 4 days - Diacetyl rest
16 °C - 14 days - Carbonation
16 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 107 Mg 9 Na 25 Cl 74 SO 228 HCO 17

SO/Cl ratio: 3.1
Mash pH: 5.28
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

Target: ABV = 4.71 %, IBU = 38.19, EBC = 13.56, PG = 1.047, FG = 1.011.