

xBmt-20200525 3 vs. 7 Day Dry Hop Length - 6.6%

American IPA

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Type: All Grain

IBU : 95 (Tinseth)
BU/GU : 1.45
Colour : 14 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051
Original Gravity : 1.066
Final Gravity : 1.016

Fermentables (1.77 kg)

1.657 kg - Genie Pale Malt 5.9 EBC (93.8%)
69 g - Vienna Malt (Weyermann) 5.9 EBC (3.9%)
41 g - Melanoidin (Weyermann) 59 EBC (2.3%)

Hops (83.5 g)

60 min - 6.5 g - Pekko - 15% (43 IBU)
30 min - 16.1 g - Cascade - 5.5% (28 IBU)
5 min - 16.1 g - Centennial - 10% (13 IBU)
5 min - 12.6 g - Citra - 12% (12 IBU)

Dry Hops

7 days - 16.1 g - Citra - 12%
7 days - 16.1 g - Nugget - 13%

Miscellaneous

Mash - 1.06 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.22 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Dry Hop A24

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

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

Mash Water : 5.3 L
Sparge Water : 4.28 L
Boil Time : 60 min
Total Water : 9.58 L



14 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

02 Light/Medium Body Profile (150F)
71.6 °C - Strike Temp
65.6 °C - 60 min - Mash In

Fermentation Profile

Imported
19.4 °C - 14 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 48 Mg 2 Na 8 Cl 36 SO 75 HCO 17

SO/Cl ratio: 2.1
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 50 | Mg 0 | Na 8 | SO4 75 | Cl 36
<http://brulosophy.com/2020/05/25/impact-dry-hop-length-has-on-beer-character-exbeeriment-results/>