

No Name Beer v3 – The Forgotten Child (20231109) – 5.6%

Specialty IPA

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 64 (Tinseth)
 BU/GU : 1.18
 Colour : 23 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.054
 Final Gravity : 1.011

Fermentables (1.37 kg)

1.156 kg - San Jacinto Heritage Malt 2-Row 7....
 144 g - Munich Malt I 15 EBC (10.5%)
 ^ Brouwmaatje (NL) 051.305.1/1kg
 71 g - Caramel Malt 235 EBC (5.2%)

Hops (36 g)

85 min - 4 g - Horizon - 12% (26 IBU)
 55 min - 4 g - Willamette (Whole) - 5% (9 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 35 min - 4 g - Centennial - 9% (15 IBU)
 ^ Worcester Hop Shop (UK)
 35 min - 4 g - Willamette (Whole) - 5% (8 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10 g - Centennial - 9% (4 IBU)
 ^ Worcester Hop Shop (UK)
 10 min - 10 g - Willamette (Whole) - 5% (2 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.92 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.58 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.57 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.37 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.63 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.25 pkg - White Labs Nottingham Ale Yeast WL...
 0.25 pkg - Wyeast Labs Northwest Ale 1332

01 Brouwpunt 5L (100min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.96 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.11 L
 Sparge Water : 6.29 L
 Boil Time : 100 min
 Total Water : 10.4 L



23 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 74.4 °C - Strike Temp
 68 °C - 90 min - Temperature
 79 °C - 5 min - Dunk sparge

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 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 = 5.7 %, IBU = 68, EBC = 32, OG = 1.054, FG = 1.011.

Hop amounts are a guesstimate.