

Verdant Brewing - Pulp (clone) - 7.9%

New England IPA

Author: Brookat Brewery

Type: All Grain

IBU : 49 (Tinseth)
BU/GU : 0.68
Colour : 10 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.051
Original Gravity : 1.072
Final Gravity : 1.012

Fermentables (1.74 kg)

561 g - Best Ale Malt 6.5 EBC (32.3%)
561 g - Pale Ale Malt Extra 3.4 EBC (32.3%)
280 g - Pale Wheat Malt 4 EBC (16.1%)
^ The Malt Miller (UK) MAL-00-032
168 g - Flaked Oats Including Husk 2 EBC (9.7%)
^ The Malt Miller (UK) MAL-03-007
84 g - CaraGold 12 EBC (4.8%)
^ The Malt Miller (UK) MAL-01-000
84 g - 10 min - Boil - Corn Sugar (Dextrose)...

Hops (70.7 g)

60 min - 1.9 g - Magnum - 10.7% (9 IBU)
^ The Malt Miller (UK) HOP-06-009
10 min - 11.1 g - Citra - 12.1% (18 IBU)
^ The Malt Miller (UK) HOP-05-003
10 min - 10.1 g - Columbus (T90) - 15.5% (21...
^ The Malt Miller (UK) HOP-05-009

Dry Hops

3 days - 33.6 g - Citra - 12.1%
^ The Malt Miller (UK) HOP-05-003
3 days - 8.4 g - Ekuanot (T90) - 14.5%
^ The Malt Miller (UK) HOP-05-019
3 days - 5.6 g - Galaxy (T90) - 13.8%
^ The Malt Miller (UK) HOP-07-001

Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.18 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.54 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.5 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

Yeast

0.7 pkg - Fermentis Safale American US-05

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

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

Mash Water : 4.96 L
Sparge Water : 4.51 L
Boil Time : 60 min
Total Water : 9.47 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
73.3 °C - Strike Temp
67 °C - 60 min - mash in
75 °C - 10 min - mash out

Fermentation Profile

My IPA Profile
19 °C - 7 days - Primary
23 °C - 3 days - Primary
15 °C - 1 days - Primary
2 °C - 3 days - Cold Crash

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 110 Mg 18 Na 16 Cl 50 SO 273 HCO 31

SO/Cl ratio: 5.5
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: