

Double Rainbow - 5.8%

English IPA

Author: AdrianDBW@homebrewinguk.com

Type: All Grain

IBU : 52 (Tinseth)
BU/GU : 0.87
Colour : 18 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.052
Original Gravity : 1.059
Final Gravity : 1.015

Fermentables (1.47 kg)

1.404 kg - Pale Ale Malt 5.5 EBC (95.3%)
^ The Malt Miller (UK) MAL-00-042
56 g - Carahell 25.5 EBC (3.8%)
14 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004

Hops (107.6 g)

15 min - 12.9 g - Jester - 7% (19 IBU)
15 min - 12.9 g - Olicana (T90) - 6.8% (18 IBU)
^ The Malt Miller (GB) HOP-04-008
5 min - 12.9 g - Jester - 7% (7 IBU)
5 min - 12.9 g - Olicana (T90) - 6.8% (7 IBU)
^ The Malt Miller (GB) HOP-04-008

Dry Hops

4 days - 28 g - Jester - 7%
4 days - 28 g - Olicana (T90) - 6.8%
^ The Malt Miller (GB) HOP-04-008

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.65 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.22 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.41 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Crossmyloof PIA

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 4.38 L
Sparge Water : 4 L
Boil Time : 30 min
Total Water : 8.38 L



18 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
71 °C - Strike Temp
65 °C - 45 min - Temperature

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 92 Mg 17 Na 57 Cl 85 SO 228 HCO 75

SO/Cl ratio: 2.7
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: