

xBmt-20200817 Over-Oxygenation in NEIPA - 5.5%

Specialty IPA 01 Brouwpunt 5L (60min) (rev 4) Author: Jake Huolihan Batch Size : 5.6 L Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU : 93 (Tinseth) Mash Water : 4.56 L BU/GU : 1.59 Sparge Water : 4.78 L **11 EBC** Colour : 11 EBC Boil Time : 60 min Carbonation : 2.3 CO2-vol Total Water : 9.34 L Pre-Boil Gravity : 1.045 Brewhouse Efficiency: 71.8% : 1.058 Mash Efficiency: 73.3% Original Gravity Final Gravity : 1.016 Mash Profile Fermentables (1.52 kg) 152 No Sparge 1.018 kg - Genie Pale Malt (Root Shoot Maltin... 72.9 °C - Strike Temp 401 g - Wheat Malt 3.9 EBC (26.4%) 66.7 °C - 60 min - Mash Step 80 g - Vienna Malt 5.9 EBC (5.3%) 20 g - Melanoidin 59 EBC (1.3%) Fermentation Profile Imported Hops (56.7 g) 19.4 °C - 14 days - Primary 60 min - 11.3 g - Experimental 04190 - 3.4% (... 18.3 °C - 10 days - Secondary 60 min - 2.8 g - Nugget - 13% (17 IBU) 18.3 °C - 30 days - Conditioning 30 min - 3 g - Bru-1 - 13% (13 IBU) 30 min - 3 g - Citra - 12% (12 IBU) Water Profile 30 min - 3 g - Sabro - 14% (14 IBU) 02 NL Spa Reine Flat Mineral Water (www.ah.nl... 5 min - 5.6 g - Bru-1 - 13% (6 IBU) Ca 172 Mg 2 Na 8 Cl 200 SO 150 HCO 17 5 min - 5.6 g - Citra - 12% (6 IBU) 5 min - 5.6 g - Sabro - 14% (7 IBU) SO/Cl ratio: 0.8 Mash pH: 5.3 Dry Hops Sparge pH: 6 3 days - 5.6 g - Bru-1 - 13% 3 days - 5.6 g - Citra - 12% Measurements 3 days - 5.6 g - Sabro - 14% Mash pH: Miscellaneous Mash - 8.29 g - Calcium Chloride (CaCl2) 33 %... Boil Volume: ^ Lot # 115038 ^ Brouwstore (NL) 055.035.0 Pre-Boil Gravity: Mash - 0.12 g - Canning Salt (NaCl) ^ Albert Heijn (NL) Post-Boil Kettle Volume: Mash - 2.45 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004 Original Gravity: Yeast Fermenter Top-Up: 0.5 pkg - Imperial Yeast Juice A38 Fermenter Volume: Final Gravity: Bottling Volume:

Recipe Notes

Water Profile: Ca 174 | Mg 0 | Na 8 | SO4 150 | Cl 200 https://brulosophy.com/2020/08/17/wort-aeration-impact-of-over-oxygenation-on-a-new-england-ipa/