xBmt-20200106 Dry Hop Purging - 7%

American IPA
Author: Jake Huolihan

Type: All Grain

IBU	: 138 (Tinseth)
BU/GU	: 2.02
Colour	: 15 EBC
Carbonation	: 2.4 CO2-vol

Pre-Boil Gravity	: 1.045
Original Gravity	: 1.068
Final Gravity	: 1.015

Fermentables (1.64 kg)
1.35 kg - Pale Malt - 2 Row (Cargill) 3.9 EBC...
140 g - Sugar, Table (Sucrose) 2 EBC (8.5%)
110 g - Carahell 19.7 EBC (6.7%)
40 g - Crystal, Medium (Simpsons) 179 EBC (2.4%)

Hops (86 g)
60 min - 11.4 g - Magnum - 12.2% (64 IBU)
45 min - 8.1 g - Citra - 12% (40 IBU)
30 min - 8.1 g - Mosaic (HBC 369) - 12.25% (3...
0 min - 8.1 g - Citra - 12%
0 min - 8.1 g - Mosaic (HBC 369) - 12.25%
0 min - 5.9 g - HBC 438 - 13.1%

Dry Hops
7 days - 12.1 g - Citra - 12%
7 days - 12.1 g - Cryo - Mosaic - 22%
7 days - 12.1 g - HBC 438 - 13.1%

Miscellaneous
Mash - 1.03 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.5 pkg - Imperial Yeast Voyager A05

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

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

Mash Water	: 4.5 L
Sparge Water	: 4.82 L
Boil Time	: 60 min
Total Water	: 9.32 L

15 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
152 No Sparge
71.6 °C - Strike Temp
65.6 °C - 60 min - Mash Step

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/2020/01/06/impact-of-flushing-dry-hops-with-co2-before-adding-to-beer-exbeeriment-results/