

Sandstone Trail - 6.2%

English IPA

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU	: 39 (Tinseth)
BU/GU	: 0.68
Colour	: 12 EBC
Carbonation	: 2.2 CO ₂ -vol

Pre-Boil Gravity	: 1.044
Original Gravity	: 1.057
Final Gravity	: 1.010

Fermentables (1.41 kg)

1.222 kg - Maris Otter	5.5 EBC (86.9%)
^ The Malt Miller (UK)	MAL-00-038
92 g - Amber Malt	50 EBC (6.5%)
^ The Malt Miller (UK)	MAL-02-000
92 g - Torrified Wheat	3.9 EBC (6.5%)
^ The Malt Miller (UK)	MAL-03-006

Hops (30 g)

60 min - 8 g - East Kent Goldings	- 5.4% (20...)
^ Hopeye (GB)	HE-50G-HOPS-EASTKENTGOLDINGS (5...)
15 min - 10 g - Bramling Cross (Whole)	- 5% (...)
^ Lot # 20220903	
^ Home grown by The Thirsty Otter	

Hop Stand

20 min hopstand @ 80 °C	
20 min - 12 g - Harlequin (T90)	- 10.4% (7 IBU)
^ The Malt Miller (UK)	HOP-04-028

Miscellaneous

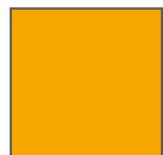
Mash - 0.64 g - Baking Soda (NaHCO ₃)	
^ Lot # 41190621/3	
^ Brouwstore (NL) 003.106.2	
Mash - 1.18 g - Calcium Chloride (CaCl ₂)	33 %...
^ Lot # 115038	
^ Brouwstore (NL) 055.035.0	
Mash - 0.64 g - Canning Salt (NaCl)	
^ Albert Heijn (NL)	
Mash - 1.2 g - Epsom Salt (MgSO ₄)	
^ Lot # /2119000091	
^ Brouwstore (NL) 055.027.7	
Mash - 2.36 g - Gypsum (CaSO ₄)	
^ The Malt Miller (UK) CHE-03-004	
Mash - 0.5 ml - Lactic Acid 80% 80%	
^ Lot # 20200213	
^ Brouwstore (NL) 003.002.3	

Yeast

0.4 pkg - Lallemand (LalBrew) Verdant IPA

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

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



12 EBC

Mash Water	: 3.94 L
Sparge Water	: 5.2 L
Boil Time	: 60 min
Total Water	: 9.14 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)	
71 °C - Strike Temp	
65 °C - 60 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 80 Mg 15 Na 50 Cl 75 SO 199 HCO 67	

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:

Recipe Notes

Target: ABV = 6.2 %, OG = 1.057.