

**13 EBC** 

## xBmt-20210104 Hop Stand At Flameout vs. 120F/49C - 5%

01 Brouwpunt 5L (60min) (rev 4) American IPA Author: Steve Thanos

Type: All Grain

IBU : 87 (Tinseth) BU/GU : 1.74 Colour : 13 EBC Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038 : 1.050 Original Gravity : 1.012 Final Gravity

Fermentables (1.25 kg)

897 g - Pale Malt, Maris Otter 5.9 EBC (72%)

199 g - Munich Malt 17.7 EBC (16%) 100 g - Vienna Malt 6.9 EBC (8%)

50 g - Caramel/Crystal Malt - 20L 39.5 EBC (4%)

Hops (67.4 g)

60 min - 4.7 g - Magnum - 12% (28 IBU) 20 min - 6.9 g - Talus - 9.2% (20 IBU) 10 min - 6.9 g - Talus - 9.2% (14 IBU) 5 min - 6.9 g - Talus - 9.2% (10 IBU)

Hop Stand

10 min hopstand @ 90.2 °C

10 min 90.2 °C - 21 g - Talus - 9.2% (15 IBU)

Dry Hops

4 days - 21 g - Talus - 9.2%

Miscellaneous

Mash - 1.99 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.16 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.97 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Imperial Yeast Citrus A20

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

Mash Water : 3.74 L Sparge Water : 5.34 L Boil Time : 60 min Total Water : 9.08 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

02 Light/Medium Body Profile (150F)

71.6 °C - Strike Temp 65.6 °C - 60 min - Mash In

Fermentation Profile

**Imported** 

19.4 °C - 4 days - Primary 19.4 °C - 10 days - Secondary 18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 82 Mg 2 Na 10 Cl 62 SO 125 HCO 17

SO/Cl ratio: 2 Mash pH: 5.38 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 87 | Mg 1 | Na 10 | SO4 125 | Cl 62

https://brulosophy.com/2021/01/04/the-hop-stand-flameout-vs-120f-49c-in-a-midwest-ipa-exbeeriment-resu lts/

## xBmt-20210104 Hop Stand At Flameout...



Recipe Notes

Hop bill needs tweaking to match the style.