

xBmt-20190926 Early vs Late Kettle Hop Addition - 5.6%

Hazy IPA (New England / NEIPA)
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Type: All Grain

IBU : 0 (Tinseth)
BU/GU : 0
Colour : 10 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.053
Original Gravity : 1.065
Final Gravity : 1.022

Fermentables (1.64 kg)
1.122 kg - Pale Malt (2 Row), Rahr 3.7 EBC (6...
224 g - White Wheat Malt 4.7 EBC (13.7%)
168 g - Munich I (Weyermann) 14 EBC (10.2%)
126 g - Oats, Flaked 2 EBC (7.7%)

Hops (86.4 g)
0 min - 16.8 g - CTZ - 12.3%
0 min - 14.1 g - Centennial - 10.9%
0 min - 14.1 g - Simcoe - 12.8%

Dry Hops
9 days - 6.9 g - Citra - 13.1%
9 days - 6.9 g - Comet - 7.3%
9 days - 6.9 g - Mosaic - 11.3%
4 days - 6.9 g - Citra - 13.1%
4 days - 6.9 g - Mosaic - 11.3%
4 days - 6.9 g - Simcoe - 13.5%

Miscellaneous
Mash - 2.17 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.73 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.67 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.68 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.6 pkg - White Labs London Fog 066

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.31 L
Post-Boil Vol : 5.96 L

Mash Water : 4.92 L
Sparge Water : 4.08 L
Boil Time : 45 min
Total Water : 9 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
154, 40min BIAB mash
76.7 °C - Strike Temp
70 °C - 45 min - Mash Step

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 51 Mg 9 Na 35 Cl 105 SO 75 HCO 17

SO/Cl ratio: 0.7
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 125 | Mg 10 | Na 35 | SO4 75 | Cl 105
<https://brulosophy.com/2019/09/26/early-vs-late-kettle-hop-additions-in-new-england-ipa-the-bru-club-x-bmt-series/>