

## Queen Lizzy Green Hop Ale - 5%

### English IPA

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Type: All Grain

IBU : 35 (Tinseth)  
BU/GU : 0.72  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032  
Original Gravity : 1.048  
Final Gravity : 1.010

### Fermentables (1.19 kg)

580 g - Albino Whale - Extra Pale Ale Malt 3....  
^ <https://paulsmalt.co.uk/product/albino-whal...>  
249 g - Pilsner 3.5 EBC (20.9%)  
^ The Malt Miller (UK) MAL-00-074  
139 g - 10 min - Boil - Light Malt Extract 4....  
139 g - Wheat Malt 4.1 EBC (11.7%)  
47 g - BEST Oat Malt 5 EBC (3.9%)  
39 g - Extra Light Crystal 100 110 EBC (3.3%)

### Hops (130.1 g)

60 min - 5.7 g - Admiral (T90) - 10% (30 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
10 min - 124.4 g - Centennial (Whole) - 0.99%...

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.62 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.17 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.31 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

0.3 pkg - Munton-Fison Munton's Gold

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

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

Mash Water : 3.16 L  
Sparge Water : 5.73 L  
Boil Time : 60 min  
Total Water : 8.89 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °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...](http://www.ah.nl...))  
Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7  
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

Target: ABV = 4.8 %, EBC = 9, OG = 1.047, FG = 1.009.