

Old England IPA - 5.5%

English IPA

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Type: All Grain

IBU : 51 (Tinseth)
BU/GU : 0.94
Colour : 17 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.054
Final Gravity : 1.012

Fermentables (1.4 kg)

1.276 kg - Maris Otter Malt 6 EBC (90.9%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
64 g - Chateau Crystal 150 EBC (4.6%)
^ Lot # 2500005818412
^ Brouwmaatje (NL) BM-BL. 051.619.25/1
64 g - Torrified Wheat 3.8 EBC (4.6%)
^ Van Der Kooij Jubbega (NL) 264222

Hops (36.7 g)

60 min - 11.3 g - Challenger (T90) - 6.1% (33...
^ The Malt Miller (UK) HOP-04-000
15 min - 12.7 g - Whitbread Golding Variety (...)

Dry Hops

2 days - 12.7 g - Whitbread Golding Variety (...)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.65 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.22 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.39 g - Gypsum (CaSO4)
^ 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 - WLP4000 Vermont Ale

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

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

Mash Water : 4.21 L
Sparge Water : 5.02 L
Boil Time : 60 min
Total Water : 9.23 L



17 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...
Ca 81 Mg 15 Na 50 Cl 75 SO 200 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: