

## 59 Four Hops IPA - 6.6%

Specialty IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 69 (Tinseth)  
 BU/GU : 1.1  
 Colour : 10 EBC  
 Carbonation : 2.6 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.047  
 Original Gravity : 1.061  
 Total Gravity : 1.063  
 Final Gravity : 1.013

Fermentables (1.5 kg)

1.5 kg - Golden Promise Pale Ale Malt 5 EBC (...  
 ^ The Malt Miller (UK) MAL-00-034  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (69.6 g)

15 min - 6.4 g - Sabro (T90) - 14.8% (25 IBU)  
 ^ The Malt Miller (UK) HOP-05-024  
 10 min - 6.4 g - Sabro (T90) - 14.8% (20 IBU)  
 ^ The Malt Miller (UK) HOP-05-024  
 5 min - 6.4 g - Sabro (T90) - 14.8% (14 IBU)  
 ^ The Malt Miller (UK) HOP-05-024

Hop Stand

20 min hopstand @ 80 °C  
 20 min 80 °C - 12.6 g - Sabro (T90) - 14.8% (...)

Dry Hops

7 days - 12.6 g - Centennial - 9%  
 7 days - 12.6 g - Citra - 13.8%  
 7 days - 12.6 g - Simcoe (T90) - 13.3%

Miscellaneous

Mash - 5.71 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.31 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.87 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.88 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 4.5 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Sparge - 4.82 l - NL Spa Reine Flat Mineral W...  
 ^ AH (NL)  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ The Malt Miller (UK)  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL)  
 10 min - Boil - 0.05 g - Lallemand Servomyces  
 ^ Lot # 15400112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20

O1 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 4.5 L  
 Sparge Water : 4.82 L  
 Boil Time : 60 min  
 Total Water : 9.32 L



10 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

10 American DIPa (75 min)  
 67.6 °C - Strike Temp  
 62 °C - 45 min - Stir frequently  
 68 °C - 30 min - Stir frequently

Fermentation Profile

O1 Ale + DR + Conditioning  
 17 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 17 °C - 14 days - Carbonation  
 15 °C - 27 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 100 Mg 11 Na 16 Cl 154 SO 93

SO/Cl ratio: 0.6

Mash pH 5.39

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:

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[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltniller.co.uk/>).