

Sasquatch - 6.7%

American IPA

Author: Patska

Type: All Grain

IBU : 46 (Tinseth)
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.063
Final Gravity : 1.012

Fermentables (1.54 kg)

1.262 kg - Pilsner 3.5 EBC (81.8%)
^ The Malt Miller (UK) MAL-00-074
280 g - Vienna Malt 8 EBC (18.2%)
^ The Malt Miller (UK) MAL-00-014

Hops (30 g)

30 min - 10 g - Sasquatch - 8% (29 IBU)
^ <https://www.thehomebrewbeeracademy.ca/produ...>
10 min - 10 g - Sasquatch - 8% (15 IBU)
^ <https://www.thehomebrewbeeracademy.ca/produ...>

Hop Stand

15 min hopstand @ 75 °C
15 min 75 °C - 10 g - Sasquatch - 8% (3 IBU)

Miscellaneous

Mash - 0.527 g - Calcium Chloride (CaCl2)
Mash - 0.985 g - Epsom Salt (MgSO4)
Mash - 1.657 g - Gypsum (CaSO4)
Sparge - 0.124 g - Calcium Chloride (CaCl2)
Sparge - 0.228 g - Epsom Salt (MgSO4)
Sparge - 0.385 g - Gypsum (CaSO4)

Yeast

0.5 pkg - Fermentis Safale American US-05
^ Lot # 52766 1049 269
^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 4.63 L
Sparge Water : 4.73 L

Boil Time : 60 min
Total Water : 9.36 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 7 days - Primary
20 °C - 7 days - Secondary

Water Profile

Default (Style - American IPA)
Ca 404 Mg 71 Na 6 Cl 196 SO 963

SO/Cl ratio: 4.9
Mash pH: 5.11

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



9 EBC

Recipe Notes

Malt bill adapted for local availability.
Hop bill adapted to aroma additions.