

10 EBC

17 SMaSH Sabro - 6.4%

Specialty IPA

Author: My Plonk Beer

Type: All Grain

IBU : 80 (Tinseth)
Color : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity: 1.039 Post-Boil Gravity: 1.060 Original Gravity: 1.062 Final Gravity: 1.013

Fermentables (1.51 kg)

1.481 kg - Golden Promise Pale Ale Malt 5 EBC...
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (44.4 g)

15 min - 6.4 g - Sabro (T90) - 14.8% (27 IBU) 10 min - 6.4 g - Sabro (T90) - 14.8% (22 IBU) 5 min - 6.4 g - Sabro (T90) - 14.8% (16 IBU)

Hop Stand

20 min hopstand @ 82.2 °C 20 min 82.2 °C - 12.6 g - Sabro (T90) - 14.8%...

Dry Hops

7 days - 12.6 g - Sabro (T90) - 14.8%

Miscellaneous

Mash - 2.25 ml - Calcium Chloride (CaCl2) 33...

Mash - 0.87 g - Epsom Salt (MgSO4)
Mash - 1.2 ml - Lactic Acid 80% 80%
60 min - Boil - 0.15 g - Lipohop K
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 0.05 g - Servomyces
10 min - Boil - 1 items - Wort Chiller

Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Lallemand (LalBrew) New England

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L Boil Size : 9.16 L Post-Boil V.: 5.96 L

Mash Water : 4.44 L Sparge Water: 4 L Boil Time : 60 min Top-Up Water: 2.26 L

Total Water: 10.7 L

Brewhouse Efficiency: 71.8%

Mash Efficiency : 73.3%

Mash Profile

06 Light Body (90 min) 71.7 °C - Strike Temp

65.6 °C - 90 min - Temperature

Fermentation Profile

ATE

18.9 °C - 3 days - Primary 20 °C - 11 days - Primary 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Ho... Ca 66 Mg 17 Na 67 Cl 44 SO 76

SO/Cl ratio: 1.7 Mash pH : 5.46

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Single Mash and Single Hop exBEERiment
Malt is ordered with standard crush @ The Malt
Miller (https://www.themaltmiller.co.uk/).