

Amundsen Bryggeri - Apocalyptic Thunder Juice (clone) - 6.8%

New England IPA

Author: Fernando López Angulo

Type: All Grain

IBU : 50 (Tinseth)
 Colour : 10 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.057
 Original Gravity : 1.074
 Final Gravity : 1.022

Fermentables (1.87 kg)

1.55 kg - Pilsner 4.5 EBC (82.8%)
 ^ ESDLC. BB 8/21
 100 g - Carapils 4 EBC (5.3%)
 ^ The Malt Miller (UK) MAL-01-016
 86 g - Flaked Oats Including Husk 2 EBC (4.6%)
 ^ The Malt Miller (UK) MAL-03-007
 86 g - Wheat Malt Light 4 EBC (4.6%)
 ^ The Malt Miller (UK) MAL-00-005
 50 g - Rice Hulls 0 EBC (2.7%)

Hops (92 g)

Hop Stand

30 min hopstand @ 90 °C
 30 min 90 °C - 26 g - Mosaic - 12.25% (50 IBU)

Dry Hops

14 days - 22 g - Mosaic - 12.25%
 7 days - 44 g - Mosaic - 12.25%

Miscellaneous

Mash - 3.97 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.44 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.75 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs London Fog Ale WLP066

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

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

Mash Water : 5.47 L
 Sparge Water : 4.16 L
 Boil Time : 60 min
 Total Water : 9.63 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%



10 EBC

Mash Profile

Single Infusion, Light Body, No Mash Out
 71 °C - Strike Temp
 65 °C - 60 min - Mash ppal
 75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (Ho...
 Ca 100 Mg 15 Na 68 Cl 179 SO 93

SO/Cl ratio: 0.5

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:

Recipe Notes

Adapted from Amundsen Bryggeri recipe.