

## Victory and Chaos (trub's version) - 6.6%

### English IPA

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Type: All Grain

IBU : 52 (Tinseth)  
 BU/GU : 0.81  
 Colour : 16 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.048  
 Original Gravity : 1.062  
 Total Gravity : 1.064  
 Final Gravity : 1.014

### Fermentables (1.56 kg)

1.273 kg - Best (Pale) Ale Malt 5.7 EBC (81.7%)  
 ^ The Malt Miller (GB) MAL-00-042  
 114 g - Flaked Torrified Maize 1.3 EBC (7.3%)  
 ^ Get 'er Brewed (NI) GEB2153  
 114 g - Munich Malt 24 EBC (7.3%)  
 ^ The Malt Miller (UK) MAL-00-027  
 57 g - Extra Light Crystal Malt 100 EBC (3.7%)  
 ^ The Malt Miller (UK) MAL-01-031  
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (40 g)

60 min - 10.8 g - Endeavour (Whole) - 9% (42.0%)

### Hop Stand

720 min hopstand @ 80 °C  
 720 min - 7.3 g - East Kent Goldings (EKG) (W...  
 720 min - 7.3 g - First Gold (T90) - 7.5% (6.0%)

### Dry Hops

5 days - 7.3 g - East Kent Goldings (T90) - 5%  
 5 days - 7.3 g - First Gold (T90) - 7.5%

### Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.22 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.66 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.24 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.43 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.7 pkg - Mangrove Jack's New World Strong Al...  
 ^ The Malt Miller (UK) YEA-02-017

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

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

Mash Water : 4.67 L  
 Sparge Water : 4.71 L  
 Boil Time : 60 min  
 Total Water : 9.38 L



16 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 77 °C - 10 min - Mash out

### 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

SO/Cl ratio: 2.7

Mash pH: 5.37  
 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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## Recipe Notes

Target: ABV = 6.52 %, IBU = 52.6, EBC = 19.8, OG = 1.062, FG = 1.012, mash pH = 5.38.

Yeast: M15 and M36 slurries and dry M42 all in the mix.