

Drybrough - PI (1917) - 3.8%

English IPA

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Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.42
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.019
 Original Gravity : 1.035
 Final Gravity : 1.006

Fermentables (820 g)

699 g - Pale Ale Malt 5.5 EBC (85.2%)
 ^ The Malt Miller (UK) MAL-00-042
 54 g - Flaked Maize 3 EBC (6.6%)
 ^ The Malt Miller (UK) MAL-03-004
 54 g - 10 min - Boil - Invert Sugar #2 49.5 E...
 13 g - 10 min - Boil - Invert Sugar #1 23.5 E...

Hops (7.5 g)

120 min - 1.5 g - Strisslespalt - 4% (4 IBU)
 60 min - 3 g - Fuggles - 4.5% (8 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 1.5 g - Fuggles - 4.5% (3 IBU)
 ^ The Malt Miller (UK) HOP-04-002

Dry Hops

4 days - 1.5 g - East Kent Goldings (T90) - 5%

Miscellaneous

Mash - 0.74 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.35 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.73 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.37 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.7 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs Edinburgh Ale WLP028

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 9.56 L
 Post-Boil Vol : 5.96 L
 Mash Water : 2.26 L
 Sparge Water : 8.14 L
 Boil Time : 120 min
 Total Water : 10.4 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 69.9 °C - Strike Temp
 64 °C - 60 min - Temperature
 79 °C - 5 min - Sparge

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.4
 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

Target: ABV = 3.31 %, IBU = 14, EBC = 9.9, OG = 1.035, FG = 1.010.
<http://barclayperkins.blogspot.com/2021/01/lets-brew-wednesday-1917-drybrough-pi.html>