

Gravey's Brewery - Rosemary IPA (clone) - 5.5%

American IPA

Author: Gravey's Brewery

Type: All Grain

IBU : 89 (Tinseth)
BU/GU : 1.64
Colour : 16 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.054
Final Gravity : 1.012

Fermentables (1.35 kg)

1.2 kg - Maris Otter 6 EBC (88.9%)
50 g - Caramel/Crystal Malt 35 EBC (3.7%)
50 g - Crystal 108 EBC (3.7%)
50 g - Munich Malt 25 EBC (3.7%)

Hops (36.9 g)

60 min - 12.6 g - Chinook - 13% (78 IBU)
10 min - 9.1 g - Hallertauer Mittelfrueh - 4%...
2 min - 9.1 g - Hallertauer Mittelfrueh - 4%...

Hop Stand

10 min hopstand @ 80 °C
10 min - 6.1 g - Hallertauer Mittelfrueh - 4%...

Miscellaneous

10 min - Boil - 6.087 g -

Yeast

0.5 pkg - Lallemant (LalBrew) New England
^ Lot # 41305910897711V
^ The Malt Miller (UK) YEA-02-044

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

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

Mash Water : 4.05 L
Sparge Water : 5.13 L
Boil Time : 60 min
Total Water : 9.18 L



16 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

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

Fermentation Profile

Ale
20 °C - 14 days - Primary

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

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).