

12 EBC

The Hop Chronicles | Idaho Gem (2020) - 6.6%

American Pale Ale Author: Paul Amico

Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.68
Colour : 12 EBC

Carbonation : 12 EBC : 2.4 CO2-vol

Pre-Boil Gravity : 1.044
Original Gravity : 1.057
Total Gravity : 1.059
Final Gravity : 1.009

Fermentables (1.45 kg)

1.207 kg - Lamonta (Mecca Grade) 5.9 EBC (83.4%) 241 g - Vanora (Mecca Grade) 14.2 EBC (16.6%) 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC

^ Albert Heijn (NL)

Hops (34.9 g)

First Wort - 1.9 g - Idaho Gem - 13.8% (14 IBU) 30 min - 2.3 g - Idaho Gem - 13.8% (11 IBU) 15 min - 2.7 g - Idaho Gem - 13.8% (9 IBU)

2 min - 12.9 g - Idaho Gem - 13.8% (7 IBU)

Dry Hops

4 days - 15.1 g - Idaho Gem - 13.8%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.51 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 3.24 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004

Mash - 0.8 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0 ml - Imperial Yeast Flagship A07

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

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

Mash Water : 4.34 L
Sparge Water : 4.93 L
Boil Time : 60 min
Total Water : 9.27 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile
BIAB, Medium Body
72.9 °C - Strike Temp

66.7 °C - 60 min - Saccharification

Fermentation Profile

Ale

18.9 °C - 9 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 93 Mg 2 Na 49 Cl 50 SO 199

SO/Cl ratio: 4 Mash pH: 5.38 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

Water Profile: Ca 83 | Mg 7 | Na 8 | SO4 150 | Cl 58