

Mike "Tasty" McDole - Janet's Brown - 6.7%

Brown IPA

Author: Mike "Tasty" McDole

Type: All Grain

IBU : 68 (Tinseth)
 BU/GU : 1.01
 Colour : 45 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.052
 Original Gravity : 1.068
 Final Gravity : 1.017

Fermentables (1.75 kg)

1.309 kg - US 2-Row Malt 3.5 EBC (75%)
 136 g - US Caramel 40L Malt 105 EBC (7.8%)
 136 g - US Carapils Malt 2.6 EBC (7.8%)
 109 g - UK Wheat Malt 3.9 EBC (6.3%)
 55 g - US Chocolate Malt 935 EBC (3.2%)

Hops (56.4 g)

First Wort - 7 g - Northern Brewer - 6.5% (22...
 60 min - 7.4 g - Northern Brewer - 6.5% (21 IBU)
 15 min - 7 g - Northern Brewer - 6.5% (11 IBU)
 10 min - 10.5 g - Cascade - 6.5% (12 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10.5 g - Cascade - 6.5% (3 IBU)

Dry Hops

4 days - 14 g - Centennial - 9%

Miscellaneous

Mash - 1.03 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.03 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.48 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 0.123 items - Whirlfloc Tablet

Yeast

1 pkg - Wyeast Labs American Ale 1056

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

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

Mash Water : 5.24 L
 Sparge Water : 4.32 L
 Boil Time : 60 min
 Total Water : 9.56 L



45 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Batch Sparge 154° - 60min
 74.1 °C - Strike Temp
 67.8 °C - 60 min - Mash-in

Fermentation Profile

Imported
 19.4 °C - 14 days - Primary
 19.4 °C - 0 days - Secondary
 18.3 °C - 0 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5
 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: