

Fruit Salad IPA - 4.3%

American IPA

Author: Ian Downham / The Malt Miller

Type: All Grain

IBU : 94 (Tinseth)
 BU/GU : 2.42
 Colour : 14 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Final Gravity : 1.006

Fermentables (959 g)

880 g - Maris Otter 5.5 EBC (91.8%)
 ^ The Malt Miller (UK) MAL-00-038
 53 g - Crystal Malt 150 EBC (5.5%)
 ^ The Malt Miller (UK) MAL-01-008
 26 g - Munich Malt 24 EBC (2.7%)
 ^ The Malt Miller (UK) MAL-00-027

Hops (72.6 g)

60 min - 6.6 g - Simcoe (T90) - 13.3% (47 IBU)
 ^ The Malt Miller (UK) HOP-05-004
 15 min - 6.9 g - Mandarina Bavaria (T90) - 8....
 ^ The Malt Miller (UK) HOP-06-007
 10 min - 5.8 g - Mandarina Bavaria (T90) - 8....
 ^ The Malt Miller (UK) HOP-06-007
 5 min - 6.3 g - Huell Melon - 7.2% (7 IBU)

Hop Stand

15 min hopstand @ 80 °C
 15 min - 18.8 g - Huell Melon - 7.2% (8 IBU)
 15 min - 5.8 g - Mandarina Bavaria (T90) - 8....
 ^ The Malt Miller (UK) HOP-06-007

Dry Hops

4 days - 22.4 g - Huell Melon - 7.2%

Miscellaneous

Mash - 0.78 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.48 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.07 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.12 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

0.2 pkg - Mangrove Jack's US West Coast Yeast...

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

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

Mash Water : 2.88 L
 Sparge Water : 5.92 L
 Boil Time : 60 min
 Total Water : 8.8 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 21 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 21 °C - 14 days - Carbonation
 21 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
 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 = 4.2 %, IBU = 51.4, OG = 1.040, FG = 1.007.