

Idaho-7 Single Hop IPA - 5.8%

New England IPA

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Type: All Grain

IBU : 13 (Tinseth)
 BU/GU : 0.22
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.058
 Final Gravity : 1.014

Fermentables (1.54 kg)

1.092 kg - Pale Ale Malt Extra 3.4 EBC (70.8%)
 237 g - Oats Malted 3 EBC (15.4%)
 107 g - Oats, Flaked 2.8 EBC (6.9%)
 107 g - Wheat Malt 3.9 EBC (6.9%)

Hops (102.9 g)

Hop Stand

25 min hopstand @ 75 °C
 25 min 75 °C - 20.1 g - Idaho 7 - 13.1% (13 IBU)

Dry Hops

13 days - 41.4 g - Idaho 7 - 13.1%
 11 days - 41.4 g - Idaho 7 - 13.1%

Miscellaneous

Mash - 0.21 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.45 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.19 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.95 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.95 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Lallemend (LalBrew) American West C...

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

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

Mash Water : 4.63 L
 Sparge Water : 4.73 L
 Boil Time : 60 min
 Total Water : 9.36 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
 75.5 °C - Strike Temp
 69 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 47 Mg 12 Na 17 Cl 50 SO 100

SO/Cl ratio: 2

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: