

## Befuddles County v1 - 6%

### English IPA

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Type: All Grain

IBU : 45 (Tinseth)  
 BU/GU : 0.83  
 Colour : 17 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.054  
 Final Gravity : 1.008

### Fermentables (1.29 kg)

1.078 kg - Finest Pale Ale Golden Promise 5.5...  
 ^ The Malt Miller (UK) MAL-00-058  
 130 g - 60 min - Boil - Sugar, Table (Sucrose...  
 ^ Albert Heijn (NL)  
 72 g - Crystal Malt 125 EBC (5.6%)  
 10 g - 20 min - Boil - Black Treacle 197 EBC...  
 ^ Tjin's Toko, Eerste van der Helstraat 64, 1...

### Hops (46.3 g)

60 min - 12.4 g - Willamette - 5% (30 IBU)  
 30 min - 7.7 g - Hallertauer Mittelfrueh (Who...  
 ^ The Malt Miller (UK) HOP-02-003  
 30 min - 4.2 g - Willamette - 5% (8 IBU)

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 22 g - Hallertauer Mittelfrueh (Whol...

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.63 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.18 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.33 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Mangrove Jack's New World Strong Al...  
 ^ The Malt Miller (UK) YEA-02-017

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

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

Mash Water : 3.45 L  
 Sparge Water : 5.53 L  
 Boil Time : 60 min  
 Total Water : 8.98 L



17 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

Mash pH: 5.33  
 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

Target: ABV = 5.5 %, IBU = 45, EBC = 25, OG = 1.054, FG = 1.013.  
 Time Hop Est. IBUs  
 @ 60 min. Willamette 30

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## Recipe Notes

@ 30 min.	Hallertau Mittelfrüh	5	
@ 30 min.	Willamette		8
steep 15 m.	Hallertau Mittelfrüh	2	