

The Hop Chronicles | Azacca LUPOMAX (2020) - 5.1%

American Pale Ale

Author: Paul Amico

Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 0.8
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.013

Fermentables (1.35 kg)

1.122 kg - Lamonta: Pale American Barley Malt...
 224 g - Vanora: Vienna-style Barley Malt 13.8...

Hops (33.7 g)

50 min - 1.7 g - Lupomax Azacca - 16.5% (13 IBU)
 25 min - 2.1 g - Lupomax Azacca - 16.5% (12 IBU)
 10 min - 3 g - Lupomax Azacca - 16.5% (9 IBU)
 2 min - 11.8 g - Lupomax Azacca - 16.5% (8 IBU)

Dry Hops

4 days - 15.1 g - Lupomax Azacca - 16.5%

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - 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 : 4.04 L
 Sparge Water : 5.13 L
 Boil Time : 60 min
 Total Water : 9.17 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
 18.9 °C - 9 days - Primary

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: 5.38
 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 92 | Mg 1 | Na 10 | SO4 153 | Cl 50