

xBmt-20201109 Yeast Starter vs. Yeast Cake In High OG Beer - 5%

California Common

Author: Phil Rusher

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.6
 Colour : 20 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.014

Fermentables (1.35 kg)

936 g - Mecca Grade Lamonta: Pale American Ba...
 351 g - Mecca Grade Metolius: Munich-style Ba...
 59 g - Mecca Grade Opal 44: Toasted Toffee Ba...
 4 g - Black Malt - 2-Row (Briess) 985 EBC (0.3%)

Hops (15.7 g)

60 min - 2.9 g - Northern Brewer - 7.4% (10 IBU)
 20 min - 5.1 g - Northern Brewer - 7.4% (11 IBU)
 10 min - 7.7 g - Northern Brewer - 7.4% (10 IBU)

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.38 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0 ml - Imperial Yeast Cablecar L05

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

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

Mash Water : 4.05 L
 Sparge Water : 5.13 L
 Boil Time : 60 min
 Total Water : 9.18 L



20 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

Clawhammer BIAB

71.6 °C - Strike Temp

65.6 °C - 60 min - Sacch Rest

Fermentation Profile

Imported

19.4 °C - 10 days - Primary

18.3 °C - 10 days - Secondary

18.3 °C - 7 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: 5.38

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 50 | Mg 0 | Na 15 | SO4 75 | Cl 63

<https://brulosophy.com/2020/11/09/yeast-pitch-rate-yeast-starter-vs-yeast-cake-from-a-high-og-beer-experiment-results/>