

Siren - Soundwave (clone) - 5%

Hazy IPA

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Type: All Grain

IBU : 5 (Tinseth)
 BU/GU : 0.1
 Colour : 6 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.049
 Final Gravity : 1.011

Fermentables (1.27 kg)

928 g - Extra Pale Ale (Lager) Malt 3 EBC (73...
 ^ The Malt Miller (UK) MAL-00-028
 244 g - Rolled Oats 2 EBC (19.2%)
 ^ The Malt Miller (UK) MAL-03-009
 49 g - Flaked Wheat 3.2 EBC (3.9%)
 49 g - Oat Husks 2 EBC (3.9%)
 ^ The Malt Miller (UK) MAL-03-003

Hops (47.9 g)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 9 g - Idaho 7 - 13.1% (5 IBU)
 ^ The Malt Miller (UK) HOP-05-022

Dry Hops

12 days - 14.6 g - Idaho 7 - 13.1%
 ^ The Malt Miller (UK) HOP-05-022
 2 days - 24.3 g - Idaho 7 - 13.1%
 ^ The Malt Miller (UK) HOP-05-022

Miscellaneous

Mash - 4.12 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.48 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.96 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

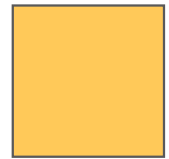
Yeast

0.4 pkg - Lallemend (LalBrew) New England
 ^ Brouwstore (NL)

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

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

Mash Water : 3.66 L
 Sparge Water : 5.39 L
 Boil Time : 60 min
 Total Water : 9.05 L



6 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 84 Mg 5 Na 24 Cl 133 SO 75

SO/Cl ratio: 0.6

Mash pH: 5.39

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: