

The Hop Chronicles | Columbus LUPOMAX (2020) - 5.9%

American Pale Ale

Author: Paul Amico

Type: All Grain

IBU : 46 (Tinseth)
BU/GU : 0.85
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Final Gravity : 1.008

Fermentables (1.39 kg)

1.155 kg - Lamonta: Pale American Barley Malt...
231 g - Vanora: Vienna-style Barley Malt 13.8...

Hops (34.3 g)

45 min - 1.4 g - Columbus LUPOMAX - 20% (12 IBU)
20 min - 2.3 g - Columbus LUPOMAX - 20% (13 IBU)
10 min - 2.7 g - Columbus LUPOMAX - 20% (9 IBU)
2 min - 12.8 g - Columbus LUPOMAX - 20% (10 IBU)

Dry Hops

4 days - 15.1 g - Columbus LUPOMAX - 14%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.51 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.22 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

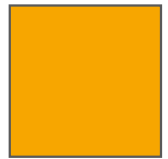
Yeast

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 : 4.16 L
Sparge Water : 5.05 L
Boil Time : 60 min
Total Water : 9.21 L



12 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: 5.39
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:

Recipe Notes

Water Profile: Ca 92 | Mg 1 | Na 10 | SO4 153 | Cl 50