

## xBmt-20190916 Hop Spider - 6.4%

### American IPA

Author: Brian Hall

Type: All Grain

IBU : 141 (Tinseth)  
BU/GU : 2.29  
Colour : 12 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
Original Gravity : 1.062  
Final Gravity : 1.013

### Fermentables (1.49 kg)

1.256 kg - Lamonta American Style Pale Malt (...  
122 g - Corn Sugar (Dextrose) 0 EBC (8.2%)  
85 g - Cara-Pils/Dextrine 3.9 EBC (5.7%)  
30 g - Caramel/Crystal Malt - 40L 79 EBC (2%)

### Hops (63.4 g)

60 min - 2.6 g - Columbus/Tomahawk/Zeus (CTZ)...  
60 min - 2.6 g - Warrior - 13.8% (17 IBU)  
45 min - 7.5 g - Columbus/Tomahawk/Zeus (CTZ)...  
30 min - 7.5 g - Simcoe - 11.8% (34 IBU)  
1 min - 7.5 g - Simcoe - 11.8% (6 IBU)  
1 min - 3.8 g - Centennial Hop Hash - 18% (5...

### Hop Stand

5 min hopstand @ 90.2 °C  
5 min 90.2 °C - 15.3 g - Columbus/Tomahawk/Ze...  
5 min 90.2 °C - 15.3 g - Simcoe - 11.8% (9 IBU)  
5 min 90.2 °C - 1.3 g - Centennial Hop Hash -...

### 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 - 3.21 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 ml - 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 : 4.11 L  
Sparge Water : 5.09 L  
Boil Time : 60 min  
Total Water : 9.2 L



12 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

04 Medium/Full Body Profile (154F)  
74.2 °C - Strike Temp  
67.8 °C - 60 min - Mash In

### Fermentation Profile

Imported  
19.4 °C - 4 days - Primary  
19.4 °C - 10 days - Secondary  
18.3 °C - 30 days - Conditioning

### 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 117 | Mg 3 | Na 10 | SO4 84 | Cl 168  
<https://brulosophy.com/2019/09/16/kettle-hops-stainless-hop-spider-vs-loose-additions-exbeeriment-resu>  
lts/