

## NZ Tropical IPA - 5.4%

### Blonde Ale

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Type: All Grain

IBU : 25 (Tinseth)  
 BU/GU : 0.51  
 Colour : 10 EBC  
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.036  
 Original Gravity : 1.047  
 Total Gravity : 1.049  
 Final Gravity : 1.008

### Fermentables (1.17 kg)

576 g - Pilsner 3.5 EBC (49.4%)  
 ^ The Malt Miller (UK) MAL-00-074  
 432 g - Pale Ale Malt 6 EBC (37.1%)  
 ^ The Malt Miller (UK) MAL-00-010  
 115 g - Munich Malt 24 EBC (9.9%)  
 ^ The Malt Miller (UK) MAL-00-027  
 42 g - Caramalt 29.5 EBC (3.6%)  
 ^ The Malt Miller (UK) MAL-01-014  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (46.6 g)

First Wort - 3.2 g - Nelson Sauvin (T90) - 10...  
 ^ The Malt Miller (UK) HOP-07-002

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 5.6 g - Nectaron (HORT4337) (T90) - ...  
 10 min - 5.6 g - Riwaka - 6.5% (2 IBU)  
 10 min - 4.2 g - Nelson Sauvin (T90) - 10.7%...

### Dry Hops

13 days - 5.6 g - Nectaron (HORT4337) (T90) - ...  
 13 days - 4.2 g - Nelson Sauvin (T90) - 10.7%  
 2 days - 5.6 g - Nectaron (HORT4337) (T90) - ...  
 2 days - 4.2 g - Nelson Sauvin (T90) - 10.7%  
 2 days - 4.2 g - Riwaka - 6.5%  
 1 days - 4.2 g - Riwaka - 6.5%

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.77 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.19 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.52 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  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1

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

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

Mash Water : 3.5 L  
 Sparge Water : 5.5 L  
 Boil Time : 60 min  
 Total Water : 9 L



10 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

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2  
 Mash pH: 5.37  
 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:

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## Recipe Notes

Target: ABV = 5.5 %, IBU = 25, OG = 1.047, FG = 1.006.