

Rosehip & Grapefruit Brew - 3.8%

Experimental Beer

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Type: All Grain

IBU : 0 (Tinseth)
 BU/GU : 0
 Colour : 19 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029
 Original Gravity : 1.038
 Final Gravity : 1.009

Fermentables (930 g)

678 g - Pale Ale Malt 10 EBC (72.9%)
 ^ Lot # 20220628
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 194 g - Wheat Malt 5.5 EBC (20.9%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 24 g - Carapils 4 EBC (2.6%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 24 g - Torrified Wheat 3.8 EBC (2.6%)
 ^ Van Der Kooij Jubbega (NL) 264222
 5 g - Black Malt 1340 EBC (0.5%)
 ^ The Malt Miller (UK) MAL-02-008
 5 g - Roasted Barley 1300 EBC (0.5%)
 ^ The Malt Miller (UK) MAL-02-007

Miscellaneous

Mash - 0.96 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.56 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.94 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.27 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 24.138 g - Rosehips
 30 min - Boil - 79.172 ml - Grapefruit

Yeast

0.3 pkg - Crossmyloof Beòir

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

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

Mash Water : 2.79 L
 Sparge Water : 5.98 L
 Boil Time : 60 min
 Total Water : 8.77 L



19 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 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5

Mash pH: 5.4

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

Target: OG = 1.038.