

Imperial Galactic Space Slush - 8%

Double IPA

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Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 0.51
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.060
 Original Gravity : 1.081
 Final Gravity : 1.020

Fermentables (2.13 kg)

1.397 kg - Pilsner 3.8 EBC (65.6%)
 381 g - Pale Ale 8 EBC (17.9%)
 254 g - Munich 14 EBC (11.9%)
 49 g - Milk Sugar (Lactose) 0 EBC (2.3%)
 25 g - Corn Yellow, Flaked 2.6 EBC (1.2%)
 25 g - Oats, Flaked 2.8 EBC (1.2%)

Hops (98.5 g)

60 min - 1.2 g - Polaris - 21% (10 IBU)

Hop Stand

30 min hopstand @ 80 °C
 30 min - 24.3 g - Nelson Sauvignon - 12% (21 IBU)
 30 min - 12.2 g - Citra - 12% (11 IBU)

Dry Hops

4 days - 24.3 g - Nelson Sauvignon - 12%
 1 days - 24.3 g - Nelson Sauvignon - 12%
 1 days - 12.2 g - Citra - 12%

Miscellaneous

Mash - 4.89 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 2.8 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.8 pkg - Lallemant (LalBrew) Verdant IPA

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

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

Mash Water : 6.25 L
 Sparge Water : 3.63 L
 Boil Time : 60 min
 Total Water : 9.88 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Ho...
 Ca 100 Mg 37 Na 67 Cl 175 SO 154

SO/Cl ratio: 0.9

Mash pH: 5.39

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: