

Hopalaria - Planet HBC 431 (clone) - 6.4%

New England IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.39
 Colour : 8 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.061
 Total Gravity : 1.063
 Final Gravity : 1.014

Fermentables (1.56 kg)

1.115 kg - Low Colour Golden Promise 3 EBC (7...
 ^ The Malt Miller (UK) MAL-00-075
 250 g - Pale Wheat Malt 3 EBC (16%)
 ^ The Malt Miller (UK) MAL-00-047
 150 g - Flaked Oats Including Husk 2 EBC (9.6%)
 ^ The Malt Miller (UK) MAL-03-007
 45 g - Caramalt 29.5 EBC (2.9%)
 ^ The Malt Miller (UK) MAL-01-014
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (26 g)

10 min - 3 g - HBC 431 (T-90) - 16% (9 IBU)
 ^ Yakima (<https://www.yakimavalleyhops.com/pr...>)
 5 min - 6 g - HBC 431 (T-90) - 16% (12 IBU)
 ^ Yakima (<https://www.yakimavalleyhops.com/pr...>)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 7 g - HBC 431 (T-90) - 16% (4 IBU)

Dry Hops

7 days - 5 g - HBC 431 (T-90) - 16%
 7 days - 5 g - Mosaic (T90) - 11.8%

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.26 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Juice A38

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

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

Mash Water : 4.68 L
 Sparge Water : 4.7 L
 Boil Time : 60 min
 Total Water : 9.38 L



8 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

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 93 Mg 15 Na 49 Cl 50 SO 249

SO/Cl ratio: 5
 Mash pH: 5.41
 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 = 6.5, IBU = 25, EBC = 8.