

Nelson Sauvin Chaos Theory - 7%

American IPA

Author: The Malt Miller / vaclav

Type: All Grain

IBU : 53 (Tinseth)
 BU/GU : 0.8
 Colour : 21 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.067
 Final Gravity : 1.014

Fermentables (1.66 kg)

1.404 kg - Pale Ale Malt 5.5 EBC (84.7%)
 ^ The Malt Miller (UK) MAL-00-042
 183 g - Caramalt 29.5 EBC (11%)
 ^ The Malt Miller (UK) MAL-01-014
 70 g - Crystal Malt 150 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-01-008

Hops (23.1 g)

60 min - 5.6 g - Nelson Sauvin (T90) - 10.7%...
 ^ The Malt Miller (UK) HOP-07-002
 30 min - 3.5 g - Nelson Sauvin (T90) - 10.7%...
 ^ The Malt Miller (UK) HOP-07-002
 5 min - 14 g - Nelson Sauvin (T90) - 10.7% (1...
 ^ The Malt Miller (UK) HOP-07-002

Miscellaneous

Mash - 1.07 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.89 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.07 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.31 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.57 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

Yeast

0.7 pkg - Lallemend (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.97 L
 Sparge Water : 4.95 L
 Boil Time : 75 min
 Total Water : 9.92 L



21 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (75 min)
 71 °C - Strike Temp
 65 °C - 75 min - Temperature

Fermentation Profile

Ale
 19 °C - 14 days - Primary

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: ABV = 7.1 %, IBU = 90, OG = 1.067, FG = 1.013.
<https://www.themaltmiller.co.uk/product/nelson-sauvin-chaos-theory-40l/>