

Dank and Piney BIPA - 4.9%

Black IPA

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Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.72
 Colour : 59 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.051
 Total Gravity : 1.053
 Final Gravity : 1.016

Fermentables (1.29 kg)

992 g - Pale Ale Malt 8.5 EBC (77%)
 ^ Brouwmaatje (NL) 051.011.5
 198 g - Munich Malt 15 EBC (15.4%)
 ^ Brouwmaatje (NL) 051.043.8/1
 59 g - Chocolate Malt 900 EBC (4.6%)
 ^ Brouwmaatje (NL) 051.027.1/250gr
 40 g - Steep - Carafo III 1035 EBC (3.1%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (37 g)

60 min - 5 g - Magnum - 10.7% (26 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Hop Stand

10 min hopstand @ 80 °C
 10 min - 8 g - Columbus (T90) - 15.5% (5 IBU)
 10 min - 6 g - Simcoe - 12.2% (3 IBU)
 10 min - 6 g - Summit - 17% (4 IBU)

Dry Hops

4 days - 6 g - Simcoe - 12.2%
 4 days - 6 g - Summit - 17%

Miscellaneous

Mash - 0.98 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.65 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.98 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.35 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - White Labs English Ale WLP002

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

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

Mash Water : 3.75 L
 Sparge Water : 5.33 L
 Boil Time : 60 min
 Total Water : 9.08 L



59 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 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: 5.39
 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 = 5.1 %, IBU = 41, OG = 1.051, FG = 1.012.