

Calling Bird India Pale Ale - 5.4%

English IPA

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Type: All Grain

IBU : 54 (Tinseth)
BU/GU : 1.02
Colour : 30 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Final Gravity : 1.012

Fermentables (1.37 kg)

1.176 kg - Finest Pale Maris Otter 5 EBC (85.8%)
^ The Malt Miller (UK) MAL-00-072
65 g - Crystal Medium 175 EBC (4.7%)
^ The malt Miller (UK) MAL-01-035
65 g - Dark Crystal Malt 240 EBC (4.7%)
^ The Malt Miller (UK) MAL-01-002
65 g - Extra Light Crystal Malt 100 EBC (4.7%)
^ The Malt Miller (UK) MAL-01-031

Hops (30 g)

60 min - 6 g - Nugget - 13.9% (40 IBU)
^ The Malt Miller (UK) HOP-05-043
10 min - 6 g - East Kent Goldings (T90) - 6%...
^ The Malt Miller (UK) HOP-04-001
10 min - 6 g - Fuggles - 4.5% (5 IBU)
^ The Malt Miller (UK) HOP-04-002

Hop Stand

10 min hopstand @ 80 °C
10 min - 6 g - Fuggles - 4.5% (1 IBU)

Dry Hops

5 days - 6 g - Fuggles - 4.5%

Yeast

0.3 pkg - Wyeast Labs German Ale 1007

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

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

Mash Water : 4.11 L
Sparge Water : 5.09 L
Boil Time : 60 min
Total Water : 9.2 L



30 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
14 °C - 10 days - Primary
17 °C - 4 days - Diacetyl rest
14 °C - 14 days - Carbonation
14 °C - 28 days - Conditioning

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 = 5.2 %, IBU = 56, OG = 1.053, FG = 1.013.
<https://beerandbrewing.com/calling-bird-india-ale/>
Lowered the hop bill to get more in line with the style.