

Gravey's Brewery - Rosemary IPA (clone) v2 - 5.4%

American IPA

Author: Gravey's Brewery

Type: All Grain

IBU : 60 (Tinseth)
 BU/GU : 1.1
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.054
 Final Gravity : 1.013

Fermentables (1.35 kg)

1.2 kg - Maris Otter 5.5 EBC (88.9%)
 ^ The Malt Miller (UK) MAL-00-038
 50 g - Caramalt 35 EBC (3.7%)
 ^ The Malt Miller (UK) MAL-01-032
 50 g - Crystal Malt 150 EBC (3.7%)
 ^ The Malt Miller (UK) MAL-01-008
 50 g - Munich Malt 24 EBC (3.7%)
 ^ The Malt Miller (UK) MAL-00-027

Hops (36.9 g)

60 min - 6.3 g - Chinook (T90) - 11.3% (34 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 10 min - 9.1 g - Hallertauer Mittelfrueh (T90...
 ^ The Malt Miller (UK) HOP-06-008
 10 min - 6.3 g - Chinook (T90) - 11.3% (14 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 2 min - 9.1 g - Hallertauer Mittelfrueh (T90)...
 ^ The Malt Miller (UK) HOP-06-008

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6.1 g - Hallertauer Mittelfrueh (T90...

Miscellaneous

Mash - 2.18 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.56 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 10 g - Rosemary

Yeast

0.5 pkg - Lallemend (LalBrew) New England
 ^ The Malt Miller (UK) YEA-02-044

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

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

Mash Water : 4.05 L
 Sparge Water : 5.13 L
 Boil Time : 60 min
 Total Water : 9.18 L



17 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

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 69 Mg 15 Na 67 Cl 50 SO 68

SO/Cl ratio: 1.4
 Mash pH: 5.4

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

Original recipe by Gareth Ravey.
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).