

Hoppy Thing - 6.8%

American IPA

Author: Nate Lanier / Craft Beer & Brewing

Type: All Grain

IBU : 52 (Tinseth)
 BU/GU : 0.81
 Colour : 16 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.049
 Original Gravity : 1.064
 Final Gravity : 1.012

Fermentables (1.65 kg)

1.567 kg - Pale Malt 2-Row 3.9 EBC (95%)
 50 g - Caramel Malt 60L 159 EBC (3%)
 33 g - American Honey Malt 65 EBC (2%)

Hops (69.9 g)

60 min - 1.1 g - HopShot (CO2Extract) - 10% (...
 20 min - 7.3 g - Amarillo (T90) - 8.4% (18 IBU)
 ^ The Malt Miller (UK) HOP-05-007
 20 min - 7.3 g - Centennial - 9% (19 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 12.7 g - Simcoe - 12.2% (6 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)
 10 min - 8.3 g - Amarillo (T90) - 8.4% (3 IBU)
 ^ The Malt Miller (UK) HOP-05-007
 10 min - 8.3 g - Centennial - 9% (3 IBU)
 ^ Worcester Hop Shop (UK)

Dry Hops

4 days - 8.3 g - Amarillo (T90) - 8.4%
 ^ The Malt Miller (UK) HOP-05-007
 4 days - 8.3 g - Centennial - 9%
 ^ Worcester Hop Shop (UK)
 4 days - 8.3 g - Simcoe - 12.2%
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous

Mash - 0.84 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 - 0.52 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Fermentis Safale American US-05
 ^ Brouwmaatje (NL) BM-BV.40719

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

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

Mash Water : 4.95 L
 Sparge Water : 4.51 L
 Boil Time : 60 min
 Total Water : 9.46 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 50 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 19 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 19 °C - 14 days - Carbonation
 19 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 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:

Hoppy Thing

Recipe Notes

Target: ABV = 6.7 %, IBU = 75, EBC = 13.8, OG = 1.065, FG = 1.014.

Pitch yeast at 21 C.

Yeast options:

Wyeast 1056 American Ale

White Labs WLP001 California Ale

7 grams of Safale US-05

<https://beerandbrewing.com/hoppy-thing-recipe/>