

Basic Brewing - Rosemary IPA - 7.2%

Specialty IPA

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Type: All Grain

IBU : 122 (Tinseth)
Colour : 15 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.049
Original Gravity : 1.071
Final Gravity : 1.016

Fermentables (1.79 kg)

1.626 kg - Brewers Malt 2-Row 3.5 EBC (90.7%)
67 g - Caramel/Crystal Malt 59 EBC (3.7%)
67 g - Munich 19.7 EBC (3.7%)
33 g - Caramel/Crystal Malt 118 EBC (1.8%)

Hops (44.9 g)

90 min - 14.2 g - Chinook - 11.6% (79 IBU)
10 min - 12.4 g - Green Bullet - 12.6% (29 IBU)
2 min - 12.4 g - Green Bullet - 12.6% (11 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 5.9 g - Green Bullet - 12.6% (3 IBU)

Miscellaneous

Mash - 16.505 g - Rosemary
10 min - Boil - 0.295 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
Flameout - 8.253 g - Rosemary Needles
Bottling - 16.505 g - Rosemary Needles

Yeast

0.3 pkg - Imperial Yeast Flagship A07

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 5.38 L
Sparge Water : 5.12 L
Boil Time : 90 min
Total Water : 10.5 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary
20 °C - 14 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:



15 EBC

Recipe Notes

Target: ABV = 7.2 %, OG = 1.064, FG = 1.010

An IBU of 110 is way to high, an IBU of 70 would be a better match for this style.

Rosemary Needles in a Dry Hop Filter

(<https://www.amazon.com/Micron-Stainless-Hopper-Filter-Hopping/dp/B072JCXF9J>) in the keg for 12 days.