

Befuggled County v1 - 6%

English IPA

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Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 0.83
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.054
 Final Gravity : 1.008

Fermentables (1.29 kg)

1.078 kg - Finest Pale Ale Golden Promise 5.5...
 ^ The Malt Miller (UK) MAL-00-058
 130 g - 60 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)
 72 g - Crystal Malt 125 EBC (5.6%)
 10 g - 20 min - Boil - Black Treacle 197 EBC...
 ^ Tjin's Toko, Eerste van der Helstraat 64, 1...

Hops (47.6 g)

60 min - 13.4 g - Fuggle (Whole) - 5% (30 IBU)
 ^ Worchester Hop Shop (UK)
 30 min - 7.7 g - Hallertauer Mittelfrueh (Who...
 ^ The Malt Miller (UK) HOP-02-003
 30 min - 4.5 g - Fuggle (Whole) - 5% (8 IBU)
 ^ Worchester Hop Shop (UK)

Hop Stand

15 min hopstand @ 80 °C
 15 min - 22 g - Hallertauer Mittelfrueh (Whol...

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.33 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Mangrove Jack's New World Strong Al...
 ^ The Malt Miller (UK) YEA-02-017

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

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

Mash Water : 3.45 L
 Sparge Water : 5.53 L
 Boil Time : 60 min
 Total Water : 8.98 L



17 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
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

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:

Recipe Notes

Befuggled County v1

Recipe Notes

Target: ABV = 5.5 %, IBU = 45, EBC = 25, OG = 1.054, FG = 1.013.

Time	Hop	Est. IBUs
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@ 60 min.	Fuggle	30
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@ 30 min.	Hallertau Mittelfrüh	5
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@ 30 min.	Fuggle	8
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steep 15 m.	Hallertau Mittelfrüh	2
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