

## Brouwbroeders - Echte Mannen IPA - 4.9%

### Blonde Ale

Author: Brouwbroeders

Type: All Grain

IBU : 22 (Tinseth)  
 BU/GU : 0.49  
 Colour : 8 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.045  
 Final Gravity : 1.008

### Fermentables (1.1 kg)

1 kg - Extra Pale Maris Otter 3.1 EBC (90.9%)  
 ^ Lot # 67-200827-161058-155815-1/1  
 ^ The Malt Miller (UK) MAL-00-040  
 100 g - Caramalt 29.5 EBC (9.1%)  
 ^ The Malt Miller (UK) MAL-01-014

### Hops (24 g)

30 min - 4 g - Chinook (T90) - 11.3% (19 IBU)  
 ^ The Malt Miller (UK) HOP-05-000

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 4 g - Chinook (T90) - 11.3% (3 IBU)

### Dry Hops

2 days - 16 g - Chinook (T90) - 11.3%

### Miscellaneous

Mash - 3 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Mash - 0.16 ml - Calcium Chloride (CaCl2) 33...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.54 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 60 min - Boil - 0.18 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 1 g - Irish Moss  
 ^ Lot # 4348  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.06 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 Bottling - 15 items - 33 cl Steinie bottle (s...  
 ^ Brouwstore (NL) 017.500.0

### Yeast

0.5 pkg - Fermentis Safale American US-05  
 ^ Lot # 52300 0623 225  
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 3.3 L  
 Sparge Water : 5.64 L  
 Boil Time : 60 min  
 Total Water : 8.94 L



8 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

08 American IPA (60 min)  
 69.9 °C - Strike Temp  
 64 °C - 40 min - Temperature  
 67 °C - 20 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9  
 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:

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## Recipe Notes

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