

Brü It Yourself | Curse The Stone Apricot IPL - 7.4%

American IPA

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Type: All Grain

IBU : 79 (Tinseth)
 BU/GU : 1.1
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
 Original Gravity : 1.070
 Total Gravity : 1.072
 Final Gravity : 1.016

Fermentables (2 kg)

1.381 kg - Lamonta: Pale American Barley Malt...
 346 g - Vanora: Vienna-style Barley Malt 17.5...
 274 g - Apricot (Fruit) 0 EBC (13.7%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (50.3 g)

First Wort 60 - 1.8 g - Azacca - 13% (11 IBU)
 30 min - 4.3 g - Azacca - 13% (21 IBU)
 15 min - 6.5 g - Azacca - 13% (25 IBU)
 2 min - 15.1 g - Medusa - 3% (8 IBU)

Hop Stand

10 min hopstand @ 98.9 °C
 10 min 98.9 °C - 7.5 g - Azacca - 13% (14 IBU)

Dry Hops

4 days - 15.1 g - Medusa - 3%

Miscellaneous

Mash - 0.85 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.52 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.33 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - Imperial Yeast Global L13

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

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

Mash Water : 5.18 L
 Sparge Water : 4.36 L
 Boil Time : 60 min
 Total Water : 9.54 L



16 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Temperature

Fermentation Profile

Lager (Warm)
 18.3 °C - 14 days - Primary
 0.6 °C - 14 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:

Recipe Notes

Water Profile: Ca 92 | Mg 1 | Na 10 | SO4 153 | Cl 50