

## Eurohash v1 - 6.7%

### Belgian IPA

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Type: All Grain

IBU : 42 (Tinseth)  
 BU/GU : 0.67  
 Colour : 10 EBC  
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.036  
 Original Gravity : 1.060  
 Total Gravity : 1.062  
 Final Gravity : 1.011

### Fermentables (1.43 kg)

807 g - Czech Pilsen Malt 3.9 EBC (56.4%)  
 314 g - Pilsner 2-Row 3.9 EBC (22%)  
 103 g - Flameout - Sugar, Table (Sucrose) 2 E...  
 ^ Albert Heijn (NL)  
 81 g - Munich Malt 17.7 EBC (5.7%)  
 81 g - White Wheat Malt 4.7 EBC (5.7%)  
 28 g - Acidulated Malt 5 EBC (2%)  
 ^ The Malt Miller (UK) MAL-00-011  
 16 g - Caramunich Malt 110 EBC (1.1%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (24 g)

60 min - 10.2 g - Hallertauer Mittelfrueh (T9...  
 ^ The Malt Miller (UK) HOP-06-008  
 60 min - 7.1 g - East Kent Goldings - 5.4% (1...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 4.5 g - Hallertauer Mittelfrueh (T90...  
 10 min - 2.2 g - East Kent Goldings - 5.4% (1...

### Miscellaneous

Mash - 1.09 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.93 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.08 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.33 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.6 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

1 pkg - White Labs French Ale WLP072

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

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

Mash Water : 3.98 L  
 Sparge Water : 6.07 L  
 Boil Time : 90 min  
 Total Water : 10.05 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (90 min)  
 69.9 °C - Strike Temp  
 64 °C - 90 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 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5  
 Mash pH: 5.38  
 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:

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## Recipe Notes

Target: ABV = 6.9 %, IBU = 27, EBC = 10, OG = 1.060, FG = 1.008.