

Fat Sam - 6.2%

Red IPA

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Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 0.73
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.055
 Total Gravity : 1.057
 Final Gravity : 1.010

Fermentables (1.38 kg)

1.147 kg - Maris Otter Pale Ale Malt 5.9 EBC...
 ^ The Malt Miller (UK) MAL-00-036
 115 g - Biscuit Malt 55 EBC (8.4%)
 ^ The Malt Miller (UK) MAL-00-024
 115 g - Crystal Malt 150 EBC (8.4%)
 ^ The Malt Miller (UK) MAL-01-008
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (21 g)

60 min - 7 g - Centennial - 9% (30 IBU)
 ^ Worcester Hop Shop (UK)
 30 min - 7 g - Liberty - 4.3% (11 IBU)
 2 min - 7 g - Crystal (T90) - 3.1% (1 IBU)
 ^ The Malt Miller (GB) HOP-05-044

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.21 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.9 pkg - White Labs California Ale WLP001

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

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

Mash Water : 4.13 L
 Sparge Water : 5.07 L
 Boil Time : 60 min
 Total Water : 9.2 L



25 EBC

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

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 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
 Mash pH: 5.41
 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

Target: IBU = 40, OG = 1.057, FG = 1.012.

Clean, well attenuating ale yeast. I've used Pacific ale yeast, WLP001, and Wyeast 1056, as well as Nottingham with good results.