

## Crisp IPA English - 4.5%

### English IPA

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Type: All Grain

IBU : 50 (Tinseth)  
 BU/GU : 1.13  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032  
 Original Gravity : 1.044  
 Final Gravity : 1.010

### Fermentables (1.11 kg)

688 g - Pale Whale - Pale Malt 6 EBC (62.1%)  
 ^ <https://paulsmalt.co.uk/product/pale-whale-...>  
 228 g - Pilsner 3.5 EBC (20.6%)  
 ^ The Malt Miller (UK) MAL-00-074  
 92 g - Munich Malt I 15 EBC (8.3%)  
 ^ Brouwmaatje (NL) 051.305.1/1kg  
 68 g - Torrified Wheat 3.9 EBC (6.1%)  
 ^ The Malt Miller (UK) MAL-03-006  
 32 g - Corn Sugar (Dextrose) 0 EBC (2.9%)

### Hops (35.6 g)

30 min - 5.2 g - Chinook - 11% (24 IBU)  
 30 min - 5.2 g - Target (T90) - 10% (21 IBU)  
 ^ The Malt Miller (UK) HOP-04-003

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 8.4 g - College Cluster (Whole) - 3%...  
 10 min - 8.4 g - East Kent Goldings - 4.7% (2...  
 10 min - 8.4 g - Fuggles - 5% (2 IBU)

### Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.62 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.17 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.29 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

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

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

Mash Water : 3.02 L  
 Sparge Water : 5.83 L  
 Boil Time : 60 min  
 Total Water : 8.85 L



9 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °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...](http://www.ah.nl...))  
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

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:

### Recipe Notes

Target: ABV = 5.5 %, IBU = 40, EBC = 8, OG = 1.044, FG = 1.010.

Rising mash started at 47 C.