

## The Hop Chronicles | HBC 586 LUPOMAX (2021) - 5.8%

### American Pale Ale

Author: Paul Amico

Type: All Grain

IBU : 33 (Tinseth)  
BU/GU : 0.61  
Colour : 12 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042  
Original Gravity : 1.054  
Final Gravity : 1.010

### Fermentables (1.41 kg)

1.173 kg - Lamonta: Pale American Barley Malt...  
234 g - Vanora: Vienna-style Barley Malt 13.8...

### Hops (29.3 g)

35 min - 1.9 g - LUPOMAX HBC 586 - 17% (13 IBU)  
15 min - 2.7 g - LUPOMAX HBC 586 - 17% (11 IBU)  
5 min - 3.2 g - LUPOMAX HBC 586 - 17% (5 IBU)  
2 min - 6.4 g - LUPOMAX HBC 586 - 17% (4 IBU)

### Dry Hops

4 days - 15.1 g - LUPOMAX HBC 586 - 17%

### 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 - 1.22 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.22 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Imperial Yeast Flagship A07

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

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

Mash Water : 4.22 L  
Sparge Water : 5.01 L  
Boil Time : 60 min  
Total Water : 9.23 L



12 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

Ale  
18.9 °C - 9 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://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

<https://brulosophy.com/2022/05/19/the-hop-chronicles-hbc-586-lupomax-2021/>