

Sasquatch - 6.7%

American IPA

Author: Patska

Type: All Grain

IBU : 46 (Tinseth)
 BU/GU : 0.73
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.063
 Final Gravity : 1.012

Fermentables (1.54 kg)

1.262 kg - Pilsner 3.5 EBC (81.8%)
 ^ The Malt Miller (UK) MAL-00-074
 280 g - Vienna Malt 8 EBC (18.2%)
 ^ The Malt Miller (UK) MAL-00-014

Hops (30 g)

30 min - 10 g - Sasquatch - 8% (29 IBU)
 ^ <https://www.thehomebrewbeeracademy.ca/produ...>
 10 min - 10 g - Sasquatch - 8% (15 IBU)
 ^ <https://www.thehomebrewbeeracademy.ca/produ...>

Hop Stand

15 min hopstand @ 75 °C
 15 min 75 °C - 10 g - Sasquatch - 8% (3 IBU)

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.27 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safale American US-05
 ^ Lot # 52766 1049 269
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 4.63 L
 Sparge Water : 4.73 L
 Boil Time : 60 min
 Total Water : 9.36 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 7 days - Primary
 20 °C - 7 days - Secondary

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: 5.4
 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

Malt bill adapted for local availability.
 Hop bill adapted to aroma additions.