

Chevallier Chinook IPA - 5.5%

Strong Bitter

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Type: All Grain

IBU : 65 (Tinseth)
 BU/GU : 1.3
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.050
 Final Gravity : 1.008

Fermentables (1.18 kg)

931 g - Chevallier Heritage Malt 6.7 EBC (79%)
 ^ Get Er Brewed (UK) GEB2180
 124 g - Dextrose 2 EBC (10.5%)
 124 g - Torrified Wheat 3.9 EBC (10.5%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (29.5 g)

60 min - 12.7 g - Chinook - 8% (53 IBU)
 10 min - 5.6 g - Chinook - 8% (10 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 5.6 g - Chinook - 8% (2 IBU)

Dry Hops

2 days - 5.6 g - Chinook - 8%

Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.13 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.27 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Wyeast Labs Thames Valley Ale 1275

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

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

Mash Water : 2.79 L
 Sparge Water : 5.98 L
 Boil Time : 60 min
 Total Water : 8.77 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

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

Target: ABV = 5.4 %, IBU = 63, OG = 1.050, FG = 1.011.