

12 EBC

The Hop Chronicles | Caliente (2019) - 6.3%

01 Brouwpunt 5L (60min) (rev 4) American Pale Ale

Author: Paul Amico Boil Size

Type: All Grain

IBU : 34 (Tinseth) BU/GU : 0.6 Colour : 12 EBC Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041 : 1.053 Original Gravity : 1.056 Total Gravity Final Gravity : 1.008

Fermentables (1.37 kg)

1.138 kg - Lamonta : Pale American Barley Mal... 228 g - Vanora : Vienna-style Barley Malt (Me... 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC ^ Albert Heijn (NL)

Hops (32.1 g)

40 min - 1.9 g - Caliente - 17.7% (14 IBU) 20 min - 1.9 g - Caliente - 17.7% (10 IBU) 2 min - 13.2 g - Caliente - 17.7% (10 IBU)

Dry Hops

3 days - 15.1 g - Caliente - 17.7%

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.5 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 3.21 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004 Mash - 0.7 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Imperial Yeast Flagship A07

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

Mash Water : 4.1 L Sparge Water : 5.09 L Boil Time : 60 min Total Water : 9.19 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

BIAB Medium Body (152F) 72.9 °C - Strike Temp

66.7 °C - 60 min - Saccharification

Fermentation Profile

Imported

18.9 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 93 Mg 2 Na 49 Cl 50 SO 199

SO/Cl ratio: 4 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