

Mondo Brewing Company - Dennis Hopp'r IPA (clone) v1 - 5.1%**Blonde Ale**

Author: Kye Easdown

Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.38
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.013

Fermentables (1.29 kg)

1.043 kg - Maris Otter Pale Ale Malt 5.9 EBC...
 ^ The Malt Miller (UK) MAL-00-036
 81 g - Pale Wheat Malt 3 EBC (6.3%)
 ^ The Malt Miller (UK) MAL-00-047
 71 g - Carapils 4 EBC (5.5%)
 ^ The Malt Miller (UK) MAL-01-016
 56 g - CaraGold 12 EBC (4.3%)
 ^ The Malt Miller (UK) MAL-01-000
 43 g - Acidulated Malt 5 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-00-011

Hops (58 g)

30 min - 1 g - Columbus (T90) - 15.5% (6 IBU)
 ^ The Malt Miller (UK) HOP-05-009

Hop Stand

20 min hopstand @ 80 °C
 20 min - 5 g - Citra - 12.1% (4 IBU)
 20 min - 5 g - Ekuanot (T90) - 14.5% (5 IBU)
 20 min - 5 g - Galaxy (T90) - 13.8% (5 IBU)

Dry Hops

2 days - 14 g - Amarillo (T90) - 8.4%
 2 days - 14 g - Citra - 12.1%
 2 days - 14 g - Ekuanot (T90) - 14.5%

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.78 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.55 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Neales Brewing Supplies West Coast
 ^ The Malt Miller (UK) YEA-02-022

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

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

Mash Water : 3.88 L
 Sparge Water : 5.24 L
 Boil Time : 60 min
 Total Water : 9.12 L

**10 EBC**

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

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

Fermentation Profile

Ale
 23 °C - 5 days - Primary
 5 °C - 2 days - Cold Crash

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.27
 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:

Mondo Brewing Company - Dennis Hopp...

Recipe Notes

Target: ABV = 5.3 %, IBU = ?
Tweaked the grain bill.
Tweaked the hop bill.
Tweaked the yeast.