

## Devil's in the Detail - 6.2%

### Specialty IPA

Author: scotster / The Malt Miller

Type: All Grain

IBU : 44 (Tinseth)  
 BU/GU : 0.82  
 Colour : 48 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.052  
 Total Gravity : 1.054  
 Final Gravity : 1.007

### Fermentables (1.33 kg)

715 g - Extra Pale Ale (Lager) Malt 3 EBC (53...  
 ^ The Malt Miller (UK) MAL-00-028  
 245 g - Caramalt 29.5 EBC (18.4%)  
 ^ The Malt Miller (UK) MAL-01-014  
 204 g - Light Munich Malt 22 EBC (15.3%)  
 102 g - CaraRed 45 EBC (7.7%)  
 ^ The Malt Miller (UK) MAL-01-018  
 36 g - Crystal Extra Dark 475 EBC (2.7%)  
 31 g - Carafa Special Type 3 1400 EBC (2.3%)  
 ^ The Malt Miller (UK) MAL-01-009  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (33.9 g)

60 min - 1.5 g - Magnum - 10.7% (8 IBU)  
 ^ The Malt Miller (UK) HOP-06-009  
 30 min - 2 g - Amarillo (T90) - 8.4% (6 IBU)  
 ^ The Malt Miller (UK) HOP-05-007  
 30 min - 2 g - Simcoe (T90) - 13.3% (10 IBU)  
 ^ The Malt Miller (UK) HOP-05-004  
 20 min - 2 g - Amarillo (T90) - 8.4% (5 IBU)  
 ^ The Malt Miller (UK) HOP-05-007  
 20 min - 2 g - Simcoe (T90) - 13.3% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-004  
 10 min - 2 g - Amarillo (T90) - 8.4% (3 IBU)  
 ^ The Malt Miller (UK) HOP-05-007  
 10 min - 2 g - Simcoe (T90) - 13.3% (5 IBU)  
 ^ The Malt Miller (UK) HOP-05-004

### Dry Hops

7 days - 10.2 g - Cascade (T90) - 6.5%  
 7 days - 10.2 g - Citra (T90) - 13%

### Miscellaneous

Mash - 2.09 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.02 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.15 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

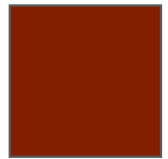
### Yeast

0.4 pkg - Mangrove Jack's US West Coast Yeast...

### 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 L  
 Sparge Water : 5.16 L  
 Boil Time : 60 min  
 Total Water : 9.16 L



48 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (75 min)  
 67.6 °C - Strike Temp  
 62 °C - 75 min - Temperature  
 75 °C - 15 min - Mash out

### Fermentation Profile

01 Ale + DR + Conditioning  
 19 °C - 10 days - Primary  
 22 °C - 4 days - Diacetyl rest  
 19 °C - 14 days - Carbonation  
 19 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 87 Mg 13 Na 3 Cl 53 SO 178

SO/Cl ratio: 3.4

Mash pH: 5.15

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:

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## Recipe Notes

Target: ABV = 5.9 %, IBU = 40.4, OG = 1.0535, FG = 1.009.