

## The Hop Chronicles | Ekuanot LUPOMAX (2020) - 5.8%

### American Pale Ale

Author: Marshall Schott

Type: All Grain

IBU : 36 (Tinseth)  
 BU/GU : 0.63  
 Colour : 13 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042  
 Original Gravity : 1.055  
 Total Gravity : 1.057  
 Final Gravity : 1.013

### Fermentables (1.41 kg)

1.162 kg - Lamonta: Pale American Barley Malt...  
 245 g - Vanora: Vienna-style Barley Malt 17.5...  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (22 g)

60 min - 1.8 g - Ekuanot LUPOMAX - 19% (16 IBU)  
 20 min - 2.7 g - Ekuanot LUPOMAX - 19% (15 IBU)  
 2 min - 6.7 g - Ekuanot LUPOMAX - 19% (5 IBU)

### Dry Hops

5 days - 10.8 g - Ekuanot LUPOMAX - 19%

### Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.51 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.22 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.22 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Imperial Yeast Flagship A07

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

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

Mash Water : 4.22 L  
 Sparge Water : 5.01 L  
 Boil Time : 60 min  
 Total Water : 9.23 L



13 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Medium fermentability  
 74.1 °C - Strike Temp  
 67.8 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### 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: 5.39

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 146 | Mg 0 | Na 6 | Cl 45 | SO4 268