

Beavertown - Neck Oil (clone) - 4.3%

Clone Beer

Author: Pig Den Brewing

Type: All Grain

IBU : 34 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.042
 Final Gravity : 1.009

Fermentables (1.06 kg)

960 g - American Ale Malt 5 EBC (91%)
 95 g - Caramel Pils 5 EBC (9%)

Hops (43.1 g)

First Wort - 1.7 g - Centennial - 7.8% (8 IBU)
 30 min - 1.3 g - Centennial - 7.8% (4 IBU)

Hop Stand

30 min hopstand @ 80 °C
 30 min 80 °C - 2.7 g - Amarillo - 8.8% (2 IBU)
 30 min 80 °C - 2.7 g - Centennial - 7.8% (2 IBU)
 30 min 80 °C - 2.7 g - Columbus (Tomahawk) - ...
 30 min 80 °C - 2.7 g - Galaxy - 15.8% (4 IBU)
 30 min 80 °C - 2.7 g - Mosaic - 11.3% (3 IBU)
 30 min 80 °C - 2.7 g - Simcoe - 12.9% (3 IBU)
 30 min 80 °C - 2.7 g - Vic Secret - 19.6% (5...)

Dry Hops

3 days - 5.3 g - Amarillo - 8.8%
 3 days - 5.3 g - Galaxy - 15.8%
 3 days - 5.3 g - Mosaic - 11.3%
 3 days - 5.3 g - Simcoe - 12.9%

Miscellaneous

Mash - 0.176 g - Calcium Chloride (CaCl2)
 Mash - 0.267 g - Canning Salt (NaCl)
 Mash - 0.632 g - Epsom Salt (MgSO4)
 Mash - 1.365 g - Gypsum (CaSO4)
 Sparge - 0.197 g - Calcium Chloride (CaCl2)
 Sparge - 0.701 g - Epsom Salt (MgSO4)
 Sparge - 1.515 g - Gypsum (CaSO4)
 10 min - Boil - 0.112 g - NBS Yeast Nutrient

Yeast

0.3 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.17 L
 Sparge Water : 5.72 L
 Boil Time : 60 min
 Total Water : 8.89 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



8 EBC

Mash Profile

Session IPA
 74.4 °C - Strike Temp
 68 °C - 60 min - Mash In
 76 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

Shearwater (session ipa (david heath))
 Ca 443 Mg 75 Na 47 Cl 175 SO 1207

SO/Cl ratio: 6.9
 Mash pH: 4.99

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

Recipe inspired by cutters choice homebrew version with some tweaks of my own