

Shiva IPA - 7.5%

American IPA

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Type: All Grain

IBU : 62 (Tinseth)
 BU/GU : 1
 Colour : 18 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
 Original Gravity : 1.059
 Total Gravity : 1.061
 Final Gravity : 1.004

Fermentables (1.27 kg)

810 g - No.19 Floor Made Maris Otter Extra Pa...
 ^ Get Er Brewed (NI) GEB2861
 303 g - 10 min - Boil - Invert Sugar #2 49.5...
 152 g - Pale Malt 6-Row 3.9 EBC (12%)
 31 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (30.3 g)

90 min - 4.2 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 60 min - 4.2 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 30 min - 6.3 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 5 min - 12.5 g - Northdown (T90) - 7.4% (10 IBU)
 ^ The Malt Miller (UK) HOP-04-005

Dry Hops

10 days - 3.1 g - East Kent Goldings (T90) - 5%

Miscellaneous

Mash - 0.86 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.55 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.53 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.38 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.214 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

Yeast

0.9 pkg - White Labs Premium Bitter Ale WLP026

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.89 L
 Sparge Water : 6.81 L
 Boil Time : 90 min
 Total Water : 9.7 L



18 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

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:

Shiva IPA

Recipe Notes

Target: ABV = ?, IBU = 61.1, EBC = ?, OG = 1.067, FG = 1.012.