

## Episode 24 English IPA - 5.8%

### English IPA

Author: By The Mash Tun / The Malt Miller

Type: All Grain

IBU : 55 (Tinseth)  
BU/GU : 0.93  
Colour : 12 EBC  
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.045  
Original Gravity : 1.059  
Final Gravity : 1.015

### Fermentables (1.46 kg)

1.276 kg - Maris Otter 5.5 EBC (87.7%)  
^ The Malt Miller (UK) MAL-00-038  
128 g - Caramalt 29.5 EBC (8.8%)  
^ The Malt Miller (UK) MAL-01-014  
51 g - Wheat Flaked 3.2 EBC (3.5%)

### Hops (52 g)

60 min - 8.8 g - Target (T90) - 7.5% (31 IBU)  
^ The Malt Miller (UK) HOP-04-003  
5 min - 7.6 g - Challenger (T90) - 6.1% (10 IBU)  
^ The Malt Miller (UK) HOP-04-000

### Hop Stand

20 min hopstand @ 90 °C  
20 min 90 °C - 7.6 g - Bramling Cross - 7% (7...  
20 min 90 °C - 7.6 g - Challenger (T90) - 6.1...

### Dry Hops

5 days - 10.2 g - Bramling Cross - 7%  
5 days - 10.2 g - Challenger (T90) - 6.1%

### Yeast

0.3 pkg - Wyeast Labs British Ale Yeast 1098

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

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

Mash Water : 4.37 L  
Sparge Water : 4.91 L  
Boil Time : 60 min  
Total Water : 9.28 L



12 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
16 °C - 28 days - Conditioning

### 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

Target: ABV = 5.88 %, IBU = 53.6, OG = 1.058, FG = 1.014.  
<https://www.themaltmiller.co.uk/product/episode-24-english-ipa/>  
<http://www.kaiju.fm/by-the-mash-tun/24-English-IPA>