

## imProper Job - 5.3%

### English IPA

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 58 (Tinseth)  
 BU/GU : 1.09  
 Colour : 11 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.053  
 Final Gravity : 1.013

### Fermentables (1.32 kg)

1.153 kg - Best (Pale) Ale Malt 5.7 EBC (87.7%)  
 ^ The Malt Miller (GB) MAL-00-042  
 81 g - Munich Malt 24 EBC (6.2%)  
 ^ The Malt Miller (UK) MAL-00-027  
 81 g - Wheat Malt 4.1 EBC (6.2%)

### Hops (47.5 g)

60 min - 3.8 g - Willamette (T90) - 4.5% (8 IBU)  
 60 min - 2.5 g - Chinook (T90) - 13% (16 IBU)  
 15 min - 8.8 g - Willamette (T90) - 4.5% (10...  
 15 min - 4.4 g - Chinook (T90) - 13% (15 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 11.8 g - Willamette (T90) - 4.5% (2...  
 10 min - 8.8 g - Cascade (T90) - 7% (3 IBU)  
 10 min - 7.4 g - Chinook (T90) - 13% (4 IBU)

### Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.64 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.21 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.37 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.95 L  
 Sparge Water : 5.19 L  
 Boil Time : 60 min  
 Total Water : 9.14 L



11 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °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  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7  
 Mash pH: 5.38  
 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

Target: ABV = 5.5 %, IBU = 51, OG = 1.056, FG = 1.014.

either culture up the st Austell yeast or use Wyeast 1318 London Ale III.