

## xBmt-20200608 SMB At Packaging American IPA - 5.5%

### American IPA

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Type: All Grain

IBU : 81 (Tinseth)  
 BU/GU : 1.39  
 Colour : 11 EBC  
 Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.045  
 Original Gravity : 1.058  
 Final Gravity : 1.016

### Fermentables (1.46 kg)

1.121 kg - Pilsen Malt 2-Row (Briess) 2 EBC (...  
 224 g - Mecca Grade Vanora: Vienna-style Barl...  
 112 g - Mecca Grade Shaniko White Wheat Malt...  
 3 g - Roasted Barley (Thomas Fawcett) 1200 EB...

### Hops (55.6 g)

60 min - 3 g - Loral - 10.2% (14 IBU)  
 20 min - 7.7 g - Enigma - 17% (37 IBU)  
 10 min - 6.4 g - Enigma - 16.7% (18 IBU)  
 10 min - 6.4 g - Mandarina Bavaria - 8.5% (9...  
 1 min - 6.4 g - Enigma - 16.7% (2 IBU)  
 1 min - 6.4 g - Mandarina Bavaria - 8.5% (1 IBU)

### Dry Hops

5 days - 12.9 g - Mandarina Bavaria - 8.5%  
 5 days - 6.4 g - Enigma - 16.7%

### 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 - 3.24 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0 ml - Imperial Yeast Independence A15

### 01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 4.38 L  
 Sparge Water : 4 L  
 Boil Time : 60 min  
 Top-Up Water : 0.9 L  
 Total Water : 9.28 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

04 Medium/Full Body Profile (154F)  
 74.8 °C - Strike Temp  
 68.3 °C - 60 min - Mash In

### Fermentation Profile

Imported  
 19.4 °C - 10 days - Primary  
 18.3 °C - 10 days - Secondary  
 18.3 °C - 7 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: 5.38  
 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:



11 EBC

### Recipe Notes

Water Profile: Ca 59 | Mg 3 | Na 28 | SO4 110 | Cl 55

<http://brulosophy.com/2020/06/08/cold-side-oxidation-impact-of-dosing-american-ipa-with-sodium-metabisulfite-at-packaging-exbeeriment-results/>