

## Time & Tide Brewing - Little Urchin (clone) - 5.6%

### Hazy IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 36 (Tinseth)  
 BU/GU : 0.63  
 Colour : 8 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.043  
 Original Gravity : 1.056  
 Total Gravity : 1.058  
 Final Gravity : 1.015

### Fermentables (1.4 kg)

500 g - Maris Otter 5.5 EBC (35.7%)  
 ^ The Malt Miller (UK) MAL-00-038  
 500 g - Pils 3.5 EBC (35.7%)  
 ^ Brouwmaatje (NL) 051.002.4  
 200 g - Flaked Barley 3 EBC (14.3%)  
 ^ The Malt Miller (UK) MAL-03-005  
 200 g - Flaked Oats Including Husk 2 EBC (14.3%)  
 ^ The Malt Miller (UK) MAL-03-007  
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (130.8 g)

20 min - 3 g - Azacca (T90) - 10.6% (10 IBU)  
 ^ The Malt Miller (UK) HOP-05-026  
 20 min - 3 g - Vic Secret - 15.5% (14 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 12 g - Azacca (T90) - 10.6% (5 IBU)  
 10 min - 12 g - Vic Secret - 15.5% (7 IBU)

### Dry Hops

4 days - 50.4 g - Azacca (T90) - 10.6%  
 4 days - 50.4 g - Vic Secret - 15.5%

### Miscellaneous

Mash - 4.2 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.49 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.28 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.98 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

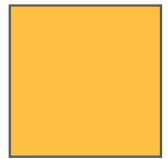
### Yeast

1 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 : 4.2 L  
 Sparge Water : 5.02 L  
 Boil Time : 60 min  
 Total Water : 9.22 L



8 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 74.4 °C - Strike Temp  
 68 °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 84 Mg 5 Na 24 Cl 133 SO 75

SO/Cl ratio: 0.6  
 Mash pH: 5.37  
 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:

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## Recipe Notes

Target : ABV = 5.5 %, IBU = 35, EBC = 7, OG = 1.060, FG = 1.018, Dry hop = 18 g/L.