

Mondo Brewing Company - Dennis Hopp'r IPA (clone) v2 - 5.3%

Blonde Ale

Author: Kye Easdown

Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.41
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Final Gravity : 1.009

Fermentables (1.22 kg)

980 g - Maris Otter Pale Ale Malt 5.9 EBC (80...
 ^ The Malt Miller (UK) MAL-00-036
 76 g - Pale Wheat Malt 3 EBC (6.3%)
 ^ The Malt Miller (UK) MAL-00-047
 67 g - Carapils 4 EBC (5.5%)
 ^ The Malt Miller (UK) MAL-01-016
 53 g - CaraGold 12 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-01-000
 40 g - Acidulated Malt 5 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-00-011

Hops (46.7 g)

60 min - 0.5 g - Columbus (T90) - 15.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-05-009

Hop Stand

20 min hopstand @ 80 °C
 20 min - 9.7 g - Vic Secret - 15.5% (10 IBU)
 20 min - 7.3 g - Citra - 12.1% (6 IBU)

Dry Hops

2 days - 14.6 g - Citra - 12.1%
 2 days - 14.6 g - Vic Secret - 15.5%

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.54 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

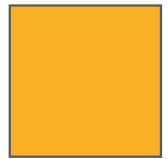
Yeast

0.5 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 3.65 L
 Sparge Water : 5.4 L
 Boil Time : 60 min
 Total Water : 9.05 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 23 °C - 5 days - Primary
 5 °C - 2 days - Cold Crash

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.27
 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 = 5.3 %, IBU = ?
Tweaked the grain bill.
Tweaked the hop bill.
Tweaked the yeast.