

## Black Hops Brewing - Hornet (clone) - 5.9%

### American IPA

Author: Pig Den Brewing

Type: All Grain

IBU : 33 (Tinseth)  
Colour : 13 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043  
Original Gravity : 1.056  
Final Gravity : 1.011

### Fermentables (1.43 kg)

1.189 kg - American Ale Malt 5 EBC (83.4%)  
53 g - Acidulated 3.5 EBC (3.7%)  
53 g - Carapils 3 EBC (3.7%)  
53 g - Light Crystal Malt 63 EBC (3.7%)  
53 g - Wheat Malt 4.2 EBC (3.7%)  
25 g - Caramunich I 101 EBC (1.8%)

### Hops (48.2 g)

60 min - 4.1 g - Dr. Rudi - 11% (22 IBU)

### Hop Stand

30 min hopstand @ 90.2 °C  
30 min 90.2 °C - 5.3 g - Citra - 11% (11 IBU)

### Dry Hops

3 days - 9.7 g - Cascade - 7%  
3 days - 9.7 g - Mosaic - 12.5%  
3 days - 9.7 g - Motueka - 7%  
3 days - 9.7 g - Vic Secret - 15.5%

### Miscellaneous

Sparge - 0.9 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Fermentis Safale American US-05  
^ Lot # 52766 1049 269  
^ 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 : 4.28 L  
Sparge Water : 4.97 L  
Boil Time : 60 min  
Total Water : 9.25 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

Mash Steps  
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 - 45 days - Conditioning

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

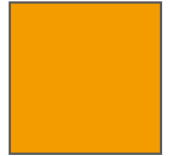
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



13 EBC

### Recipe Notes

Target: ABV = 6.0 %, IBU = 45, OG = 1.054.  
Recipe converted from brewersfriend from black hops  
(<https://www.brewersfriend.com/homebrew/recipe/view/824264/hornet-231>).