

Parasol Down - 6%

American IPA

Author: Crazy Rider

Type: All Grain

IBU : 53 (Tinseth)
BU/GU : 0.95
Colour : 15 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.056
Final Gravity : 1.010

Fermentables (1.46 kg)

1.228 kg - 60 min - Mash - Pale Malt Best 5 E...
197 g - 60 min - Mash - Munich Malt 21 EBC (1...
37 g - 60 min - Mash - Crystal Malt 118 EBC (...)

Hops (23.2 g)

60 min - 3.6 g - Magnum - 14.5% (25 IBU)
60 min - 3.6 g - Perle - 5% (9 IBU)
30 min - 8 g - Cascade - 5.9% (18 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 8 g - Cascade - 5.9% (2 IBU)

Miscellaneous

Mash - 1.4 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.9 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.9 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 2.1 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 5.7 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1 g - Irish Moss

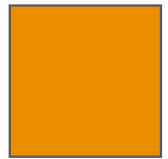
Yeast

0.5 pkg - Fermentis Safale American US-05

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

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

Mash Water : 4.39 L
Sparge Water : 4.89 L
Boil Time : 60 min
Total Water : 9.28 L



15 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
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 93 Mg 15 Na 48 Cl 50 SO 249

SO/Cl ratio: 5
Mash pH: 5.4
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: