

9 EBC

The Hop Chronicles | Elixir (2020) - 5.6%

01 Brouwpunt 5L (60min) (rev 4) American Pale Ale

Author: Paul Amico Boil Size

Post-Boil Vol Type: All Grain

IBU Mash Water : 35 (Tinseth) : 4.28 L BU/GU : 0.63 Sparge Water

Colour : 9 EBC Carbonation : 2.4 CO2-vol Total Water : 9.25 L

Pre-Boil Gravity : 1.043 : 1.056 Mash Efficiency: 73.3% Original Gravity

Fermentables (1.43 kg)

1.189 kg - Pelton: Pilsner-style Barley Malt...

: 1.013

238 g - Vanora: Vienna-style Barley Malt 13.8...

Hops (49.8 g)

Final Gravity

First Wort 60 - 2.9 g - Elixir - 5.1% (8 IBU)

30 min - 7 g - Elixir - 5.1% (13 IBU) 15 min - 9.7 g - Elixir - 5.1% (12 IBU) 2 min - 15.1 g - Elixir - 5.1% (3 IBU)

Dry Hops

4 days - 15.1 g - Elixir - 5.1%

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 - 3.23 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004

Mash - 0.8 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Imperial Yeast Flagship A07

Batch Size : 5.6 L : 7.76 L : 5.96 L

: 4.97 L Boil Time : 60 min

Brewhouse Efficiency: 71.8%

Mash Profile

03 - High/Moderate Fermentability

72.9 °C - Strike Temp

66.7 °C - 60 min - Temperature

Fermentation Profile

Ale

18.9 °C - 9 days - Primary

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:

Recipe Notes

Water Profile: Ca 92 | Mg 1 | Na 10 | SO4 153 | Cl 50

https://brulosophy.com/2022/02/17/the-hop-chronicles-elixir-2020/