Brewfather

xBmt-20191209 Hop Pellets vs. Hop Hash - 5.4%

Blonde Ale
Author: Phil Rusher

Type: All Grain

IBU	: 18 (Tinseth)
BU/GU	: 0.32
Colour	: 12 EBC
Carbonation	: 2.8 CO2-vol

Pre-Boil Gravity	: 1.040
Original Gravity	: 1.052
Total Gravity	: 1.055
Final Gravity	: 1.014

Fermentables (1.34 kg)
1.189 kg - Mecca Grade Lamonta: Pale American...
119 g - Mecca Grade Wickiup: Red Wheat Malt 7...
30 g - Mecca Grade Opal 44: Toasted Toffee Ba...
31 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (9.5 g)
60 min - 3.3 g - Hallertau Magnum - 11% (18 IBU)

Dry Hops
8 days - 6.2 g - Centennial Hop Hash - 24%

Miscellaneous
Mash - 0.3 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.78 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.55 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0 ml - Imperial Yeast Independence A15

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water	: 4.01 L
Sparge Water	: 4 L
Boil Time	: 60 min
Top-Up Water	: 1.15 L
Total Water	: 9.16 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

12 EBC

Mash Profile
03 Medium Body Profile (152F)
72.9 °C - Strike Temp
66.7 °C - 60 min - Mash In

Fermentation Profile
Imported
19.4 °C - 10 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

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: 5.4
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:

Recipe Notes

Water Profile: Ca 50 | Mg 7 | Na 5 | SO4 75 | Cl 60

http://brulosophy.com/2019/12/09/hop-pellets-vs-hop-hash-when-used-to-dry-hop-exbeeriment-results/