

The Hop Chronicles | Amarillo LUPOMAX (2020) - 5.6%

American Pale Ale

Author: Paul Amico

Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.8
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Total Gravity : 1.054
 Final Gravity : 1.011

Fermentables (1.35 kg)

1.122 kg - Lamonta: Pale American Barley Malt...
 224 g - Vanora: Vienna-style Barley Malt 13.8...
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (38.2 g)

60 min - 0.5 g - Amarillo LUPOMAX - 14% (3 IBU)
 30 min - 3.2 g - Amarillo LUPOMAX - 14% (17 IBU)
 15 min - 4.3 g - Amarillo LUPOMAX - 14% (14 IBU)
 2 min - 15.1 g - Amarillo LUPOMAX - 14% (9 IBU)

Dry Hops

4 days - 15.1 g - Amarillo LUPOMAX - 14%

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 3.2 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

0.3 pkg - Imperial Yeast Flagship A07

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

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

Mash Water : 4.04 L
 Sparge Water : 5.13 L
 Boil Time : 60 min
 Total Water : 9.17 L



11 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

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 2 Na 49 Cl 50 SO 199

SO/Cl ratio: 4

Mash pH: 5.39

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