

21st Amendment Woolen Socks Cold IPA - 6.2%

American IPA

Author: Shaun O'Sullivan and the team at 21st...

Type: All Grain

IBU : 48 (Tinseth)
 BU/GU : 0.85
 Colour : 8 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.057
 Final Gravity : 1.010

Fermentables (1.49 kg)

1.271 kg - Pale Malt 2-Row 3.9 EBC (85.5%)
 215 g - Flaked Rice 2 EBC (14.5%)

Hops (84.2 g)

60 min - 6.4 g - Magnum - 10.7% (33 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Hop Stand

30 min hopstand @ 80 °C
 30 min - 10.3 g - Centennial - 9% (8 IBU)
 ^ Worcester Hop Shop (UK)
 30 min - 8.3 g - Chinook (T90) - 11.8% (8 IBU)
 ^ The Malt Miller (UK) HOP-05-000

Dry Hops

4 days - 39.2 g - Citra - 13.8%
 ^ Worcester Hop Shop (UK)
 4 days - 20 g - Talus (HBC 692) (T90) - 8%
 ^ The Malt Miller (UK) HOP-05-039

Miscellaneous

Mash - 0.83 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 - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.25 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Fermentis Saflager Lager W-34/70
 ^ The Malt Miller (UK) YEA-02-032

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

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

Mash Water : 4.46 L
 Sparge Water : 4.85 L
 Boil Time : 60 min
 Total Water : 9.31 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 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 - 14 days - Carbonation
 18 °C - 28 days - Conditioning

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: 5.37
 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

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Recipe Notes

Target: ABV = 6.5 %, IBU = 65, EBC = , OG = 1.057, FG = 1.008.

<https://beerandbrewing.com/recipe-21st-amendment-woolen-socks-cold-ipa>