

The Hop Chronicles | Chinook (2020) - 6%

American Pale Ale

Author: Paul Amico

Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.65
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.057
 Final Gravity : 1.011

Fermentables (1.44 kg)

1.173 kg - Lamonta : Pale American Barley Mal...
 234 g - Vanora : Vienna-style Barley Malt (Me...
 30 g - Sugar, Table (Sucrose) 2 EBC (2.1%)
 ^ Albert Heijn (NL)

Hops (35.4 g)

First Wort - 1.9 g - Chinook - 13.8% (14 IBU)
 20 min - 2.4 g - Chinook - 13.8% (10 IBU)
 10 min - 2.8 g - Chinook - 13.8% (7 IBU)
 2 min - 13.2 g - Chinook - 13.8% (7 IBU)

Dry Hops

4 days - 15.1 g - Chinook - 13.8%

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 - 3.22 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 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 : 4.22 L
 Sparge Water : 5.01 L
 Boil Time : 60 min
 Total Water : 9.23 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

BIAB Medium Body (152F)
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Saccharification

Fermentation Profile

Imported
 18.9 °C - 7 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: 5.4
 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 92 | Mg 1 | Na 10 | SO4 153 | Cl 50