

Beavertown - Neck Oil (clone) v2 - 4.3%

Clone Beer

Author: Graeme Foster

Type: All Grain

IBU : 36 (Tinseth)
 Colour : 6 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.042
 Final Gravity : 1.009

Fermentables (1.07 kg)

975 g - Extra Pale Malt 3 EBC (91.1%)
 ^ The Malt Miller (UK) MAL-00-057
 95 g - Carapils 4 EBC (8.9%)
 ^ The Malt Miller (UK) MAL-01-016

Hops (42.5 g)

First Wort - 1.6 g - Centennial - 9.5% (9 IBU)
 ^ Lot # T90 19065
 30 min - 1.1 g - Centennial - 9.5% (5 IBU)

Hop Stand

30 min hopstand @ 80 °C
 30 min 80 °C - 2.7 g - Amarillo - 8.3% (2 IBU)
 30 min 80 °C - 2.7 g - Centennial - 9.5% (2 IBU)
 30 min 80 °C - 2.7 g - Columbus - 15.8% (4 IBU)
 30 min 80 °C - 2.7 g - Galaxy - 13.8% (3 IBU)
 30 min 80 °C - 2.7 g - Mosaic - 11.8% (3 IBU)
 30 min 80 °C - 2.7 g - Simcoe - 13.3% (3 IBU)
 30 min 80 °C - 2.4 g - Vic Secret - 20.6% (5...)

Dry Hops

3 days - 5.3 g - Amarillo - 8.3%
 3 days - 5.3 g - Galaxy - 13.8%
 3 days - 5.3 g - Mosaic - 11.8%
 3 days - 5.3 g - Simcoe - 13.3%

Miscellaneous

Mash - 0.587 g - Calcium Chloride (CaCl2)
 Mash - 1.147 g - Epsom Salt (MgSO4)
 Mash - 2.613 g - Gypsum (CaSO4)
 15 min - Boil - 0.133 tsp - Yeast Nutrients
 ^ DOSAGE RATE
 10 min - Boil - 1.221 g - Irish Moss

Yeast

0.5 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.21 L
 Sparge Water : 5.7 L
 Boil Time : 60 min
 Total Water : 8.91 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Session IPA
 74.4 °C - Strike Temp
 68 °C - 60 min - Mash In
 76 °C - 10 min - Mash Out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

Tesco Ashbeck (session ipa (david heath))
 Ca 334 Mg 51 Na 10 Cl 133 SO 812
 SO/Cl ratio: 6.1
 Mash pH: 4.31

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

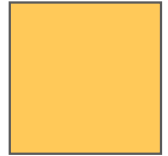
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



6 EBC

Recipe Notes

Based on Pig Den Brewing's Neck Oil clone.