

The Alchemist - Focal Banger (clone) - 7.4%

American IPA

Author: Dave Green / Brew Your Own

Type: All Grain

IBU : 42 (Tinseth)
BU/GU : 0.65
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.062
Total Gravity : 1.064
Final Gravity : 1.008

Fermentables (1.42 kg)

1.265 kg - Pearl Pale Ale Malt 7 EBC (88.9%)
^ The Malt Miller (UK) MAL-00-083
158 g - 15 min - Boil - Corn Sugar (Dextrose)...
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (68.2 g)

60 min - 1 g - Cascade HopShot (CO2Extract) -...
^ Midwest Supplies (US) <https://www.midwestsu...>

Hop Stand

30 min hopstand @ 75 °C
30 min 75 °C - 20.9 g - Mosaic (T90) - 11.8%...
^ The Malt Miller (UK) HOP-05-012
30 min 75 °C - 12.7 g - Citra - 13.8% (10 IBU)
^ Worcester Hop Shop (UK)

Dry Hops

4 days - 20.9 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
4 days - 12.7 g - Mosaic (T90) - 11.8%
^ The Malt Miller (UK) HOP-05-012

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.36 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.68 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.38 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.7 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Lallemend (LalBrew) New England
^ Lot # 41306010997711V
^ The Malt Miller (UK) YEA-02-044

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

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

Mash Water : 3.8 L
Sparge Water : 5.29 L
Boil Time : 60 min
Total Water : 9.09 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary
20 °C - 45 days - Conditioning

Water Profile

Distilled Water (Style - American IPA)
Ca 100 Mg 15 Na 50 Cl 100 SO 225

SO/Cl ratio: 2.3

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:

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Recipe Notes

Target: ABV = 7 %, IBU = 80, EBC = 9.9, OG = 1.063, FG = 1.012.

<https://byo.com/recipe/alchemist-focal-banger-clone/>

The original recipe is designed for homebrewers to achieve 5.5 gallons (21 L) wort in their fermenter on brew day. This will help offset the loss of volume to the heavy hopping rate of this beer. Build your water profile, starting with either very soft water or RO water. Target a water profile of 250:100 PPM sulfate: chloride. Crush the malt and add to 4 gallons (15 L) strike water to achieve a stable mash temperature at 154 °F (68 °C). Hold at this temperature for 60 minutes. Raise to mash out at 168 °F (76 °C) and begin to vorlauf. Collect about 7 gallons (26.5 L) of wort in your kettle and bring to a boil. Boil for 60 minutes, adding the HopShot™ addition after the wort comes to a boil and the corn sugar with 15 minutes left in the boil. After you turn off the heat, add the final addition of hops, then stir the wort and let settle for 30 minutes with the lid on before cooling to yeast pitching temperature. Ferment at 68 °F (20 °C). As fermentation nears completion, transfer the beer to a keg and add the dry hops and attach a spunding valve. Let the beer sit on the hops for 3-4 days, then transfer to a serving keg or bottling bucket. Bottle with priming sugar or force carbonate the serving keg to 2.4 volumes CO₂.