

Chi-ennial Mini IPA - 3.5%

Specialty IPA

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Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 1.08
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.024
 Original Gravity : 1.032
 Final Gravity : 1.005

Fermentables (810 g)

401 g - Golden Promise Pale Ale Malt 5 EBC (4...
 ^ The Malt Miller (UK) MAL-00-034
 281 g - Albino Whale - Extra Pale Ale Malt 3....
 ^ https://paulsmalt.co.uk/product/albino-whal...
 48 g - Crystal 120L 235 EBC (5.9%)
 40 g - Amber Malt 50 EBC (4.9%)
 ^ The Malt Miller (UK) MAL-02-000
 40 g - Torrified Wheat 3.9 EBC (4.9%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (19.5 g)

30 min - 3.5 g - Chinook (T90) - 11.8% (19 IBU)
 ^ The Malt Miller (UK) HOP-05-000

Hop Stand

30 min hopstand @ 80 °C
 30 min - 6 g - Chinook - 8% (5 IBU)
 30 min - 6 g - Chinook (T90) - 11.8% (7 IBU)
 30 min - 4 g - Centennial - 9% (4 IBU)

Miscellaneous

Mash - 0.76 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.47 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.14 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.01 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - White Labs Saccharomyces "Bruxellen...

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

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

Mash Water : 2.31 L
 Sparge Water : 6.31 L
 Boil Time : 60 min
 Total Water : 8.62 L



16 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

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: 5.35

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

Target: ABV = 3.9 %, IBU = 48, EBC = 12, OG = 1.036, FG = 1.006.

No chill.