

xBmt-20200924 Yeast Comparison: LalBrew New England vs. Safale S-04

Specialty IPA

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Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.34
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.053
Original Gravity : 1.061
Final Gravity : 1.018

Fermentables (1.55 kg)

1.305 kg - Pale Malt (2 Row) US 3.9 EBC (84.1%)
130 g - White Wheat Malt 4.7 EBC (8.4%)
117 g - Oats, Flaked 2 EBC (7.5%)

Hops (86.9 g)

30 min - 1.6 g - Columbus/Tomahawk/Zeus (CTZ)...

Hop Stand

5 min hopstand @ 90.2 °C
5 min 90.2 °C - 10.4 g - Simcoe - 13.9% (6 IBU)
5 min 90.2 °C - 6.9 g - Cascade - 6.5% (2 IBU)
5 min 90.2 °C - 5.7 g - Mosaic - 11.9% (3 IBU)

Dry Hops

4 days - 27.6 g - Mosaic - 11.9%
4 days - 13.8 g - Cascade - 6.5%
4 days - 12.3 g - Simcoe - 13.9%
4 days - 8.6 g - Citra - 12%

Miscellaneous

Mash - 0.52 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.15 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - LalBrew New England OR SafAle S-04...

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 4.66 L
Sparge Water : 3.81 L
Boil Time : 30 min
Total Water : 8.47 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

BIAB 04 Medium/Full Body (154F)
74.1 °C - Strike Temp
67.8 °C - 60 min - Saccharification

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
Ca 100 Mg 15 Na 67 Cl 71 SO 209

SO/Cl ratio: 3
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

Water Profile: Ca 111 | Mg 12 | Na 11 | SO4 36 | Cl 65
<https://brulosophy.com/2020/09/24/yeast-comparison-lalbrew-new-england-vs-safale-s-04-english-ale-the-bru-club-xbmt-series/>