

Hopala - Hyperjump (clone) - 10.5%

Specialty IPA

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Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.23
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.077
 Original Gravity : 1.100
 Final Gravity : 1.020

Fermentables (2.48 kg)

1.625 kg - Pilsner 3.5 EBC (65.7%)
 ^ The Malt Miller (UK) MAL-00-074
 450 g - Flaked Oats Including Husk 2 EBC (18.2%)
 ^ The Malt Miller (UK) MAL-03-007
 200 g - Golden Promise Pale Ale Malt 5 EBC (8...
 ^ The Malt Miller (UK) MAL-00-034
 200 g - Torrifified Wheat 3.9 EBC (8.1%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (42 g)

15 min - 5 g - Mosaic (T90) - 11.8% (10 IBU)
 ^ The Malt Miller (UK) HOP-05-012
 15 min - 5 g - Vic Secret - 15.5% (13 IBU)

Dry Hops

10 days - 8 g - Mosaic (T90) - 11.8%
 10 days - 8 g - Vic Secret - 15.5%
 5 days - 8 g - Mosaic (T90) - 11.8%
 5 days - 8 g - Vic Secret - 15.5%

Yeast

1 pkg - Lallemend (LalBrew) American West Coa...

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

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

Mash Water : 6.82 L
 Sparge Water : 3.24 L
 Boil Time : 60 min
 Total Water : 10.06 L



10 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 - 45 days - Conditioning

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 = 10.5 %, IBU = 26, EBC = 10.
 Changed Imperial Yeast A-38 Juice yeast (maximum ABV = 10%) for Lallemend BRY-97 dry yeast.