

xBmt-20210104 Hop Stand At Flameout vs. 120F/49C - 5%

American IPA

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Type: All Grain

IBU : 93 (Tinseth)
 BU/GU : 1.85
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Final Gravity : 1.012

Fermentables (1.25 kg)

897 g - Pale Malt, Maris Otter 5.9 EBC (72%)
 199 g - Munich Malt 17.7 EBC (16%)
 100 g - Vienna Malt 6.9 EBC (8%)
 50 g - Caramel/Crystal Malt - 20L 39.5 EBC (4%)

Hops (67.4 g)

60 min - 4.7 g - Magnum - 12% (28 IBU)
 20 min - 6.9 g - Talus - 9.2% (22 IBU)
 10 min - 6.9 g - Talus - 9.2% (15 IBU)
 5 min - 6.9 g - Talus - 9.2% (11 IBU)

Hop Stand

10 min hopstand @ 90.2 °C
 10 min 90.2 °C - 21 g - Talus - 9.2% (17 IBU)

Dry Hops

4 days - 21 g - Talus - 9.2%

Miscellaneous

Mash - 1.99 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.16 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.97 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

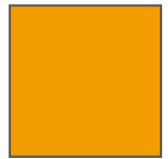
Yeast

0.3 pkg - Imperial Yeast Citrus A20

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

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

Mash Water : 3.74 L
 Sparge Water : 5.34 L
 Boil Time : 60 min
 Total Water : 9.08 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

02 Light/Medium Body Profile (150F)
 71.6 °C - Strike Temp
 65.6 °C - 60 min - Mash In

Fermentation Profile

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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
 Ca 82 Mg 2 Na 10 Cl 62 SO 125

SO/Cl ratio: 2
 Mash pH: 5.38
 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 87 | Mg 1 | Na 10 | SO4 125 | Cl 62
<https://brulosophy.com/2021/01/04/the-hop-stand-flameout-vs-120f-49c-in-a-midwest-ipa-exbeeriment-resu>
 lts/
 Hop bill needs tweaking to match the style.