

xBmt-20201012 Short & Shoddy | Brut IPA - 5.9%

Specialty IPA

Author: Marshall Schott

Type: All Grain

IBU : 25 (Tinseth)
BU/GU : 0.47
Colour : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.054
Final Gravity : 1.009

Fermentables (1.28 kg)

1.037 kg - Pelton Pilsner-style Malt (Mecca G...
128 g - Table Sugar (Sucrose) 0 EBC (10%)
116 g - Shaniko Wheat Malt (Mecca Grade) 7.9...

Hops (32 g)

10 min - 4.1 g - Mosaic LupoMAX - 17.5% (13 IBU)
3 min - 5.5 g - Mosaic LupoMAX - 17.5% (6 IBU)
3 min - 3.8 g - Citra - 13.1% (3 IBU)
3 min - 3.8 g - Galaxy - 18.1% (4 IBU)

Dry Hops

3 days - 7 g - Mosaic LupoMAX - 17.5%
3 days - 3.9 g - Citra - 13.1%
3 days - 3.9 g - Galaxy - 18.1%

Miscellaneous

Mash - 0.69 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.43 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.43 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.03 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.72 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 1.973 ml - Onda Pro (Novazymes)

Yeast

0.5 pkg - Imperial Yeast Flagship A07

01 Brouwpunt 5L (20min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.56 L
Post-Boil Vol : 5.96 L

Mash Water : 3.46 L
Sparge Water : 4.33 L
Boil Time : 20 min
Total Water : 7.79 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 Light Body Profile (148F)
70.4 °C - Strike Temp
64.4 °C - 75 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 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
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:

Recipe Notes

Water Profile: Filtered Fresno tap water with some gypsum and calcium chloride
<https://brulosophy.com/2020/10/12/impact-of-storing-beer-in-a-co2-pressurized-growler-exbeeriment-resu-lts/>