

Brü It Yourself | Double Speed Bump Double IPA - 8.4%

Double IPA

Author: Steve Thanos

Type: All Grain

IBU : 121 (Tinseth)
 BU/GU : 1.52
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.059
 Original Gravity : 1.077
 Total Gravity : 1.079
 Final Gravity : 1.015

Fermentables (2.01 kg)

1.38 kg - Ye Olde Pale Ale Malt 5.9 EBC (68.7%)
 251 g - Munich 3.9 EBC (12.5%)
 251 g - Vienna 3.9 EBC (12.5%)
 126 g - Caramel Malt 20L 52 EBC (6.3%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (123 g)

60 min - 8.6 g - Simcoe - 12.2% (43 IBU)
 20 min - 7.9 g - Citra - 11.3% (22 IBU)
 10 min - 7.9 g - Cascade - 5.5% (6 IBU)
 10 min - 7.9 g - Centennial - 9.6% (11 IBU)
 10 min - 7.9 g - Citra - 11.3% (13 IBU)
 5 min - 11.8 g - Cascade - 5.5% (5 IBU)
 5 min - 11.8 g - Centennial - 9.6% (9 IBU)
 5 min - 11.8 g - Citra - 11.3% (11 IBU)

Dry Hops

5 days - 15.8 g - Cascade - 5.5%
 5 days - 15.8 g - Centennial - 9.6%
 5 days - 15.8 g - Citra - 11.3%

Miscellaneous

Mash - 0.87 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.54 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.29 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.43 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

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 : 6.02 L
 Sparge Water : 3.79 L
 Boil Time : 60 min
 Total Water : 9.81 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

04 - Moderate Fermentability
 74.2 °C - Strike Temp
 67.8 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.4
 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:

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Recipe Notes

Water Profile: Ca 40 | Mg 13 | Na 9 | SO4 10 | Cl 14