

## Improper Job - 5.4%

### English IPA

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Type: All Grain

IBU : 52 (Tinseth)  
 BU/GU : 0.97  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.054  
 Final Gravity : 1.013

### Fermentables (1.32 kg)

1.153 kg - Pale Ale Malt 5.5 EBC (87.7%)  
 ^ The Malt Miller (UK) MAL-00-042  
 81 g - Munich Malt I 15 EBC (6.2%)  
 ^ The Malt Miller (UK) MAL-00-017  
 81 g - Wheat Malt Light 4 EBC (6.2%)  
 ^ The Malt Miller (UK) MAL-00-005

### Hops (46 g)

60 min - 3 g - Willamette (T90) - 5.3% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-015  
 60 min - 2 g - Chinook (T90) - 11.3% (11 IBU)  
 ^ The Malt Miller (UK) HOP-05-000  
 15 min - 8.8 g - Willamette (T90) - 5.3% (12...  
 ^ The Malt Miller (UK) HOP-05-015  
 15 min - 4.4 g - Chinook (T90) - 11.3% (13 IBU)  
 ^ The Malt Miller (UK) HOP-05-000

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 11.7 g - Willamette (T90) - 5.3% (3...  
 10 min - 8.8 g - Cascade (T90) - 6.5% (2 IBU)  
 10 min - 7.3 g - Chinook (T90) - 11.3% (3 IBU)

### Miscellaneous

Mash - 0.46 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 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 0.94 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.2 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.95 L  
 Sparge Water : 5.19 L  
 Boil Time : 60 min  
 Total Water : 9.14 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 18 °C - 14 days - Primary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 95 Mg 15 Na 68 Cl 92 SO 200

SO/Cl ratio: 2.2  
 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

Target: ABV = 5.6 %, IBU = 51.3, EBC = 8.3, OG = 1.057, FG = 1.014.