

Bloody Orange IPA - 5.5%

English IPA

Author: Miðgarð Brewhouse (Cawood, North York...

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.58
 Colour : 17 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Total Gravity : 1.052
 Final Gravity : 1.010

Fermentables (1.25 kg)

774 g - Clear Choice Extra Pale Ale Malt 4.5...
 ^ Get 'er Brewed (NI) GEB2219
 359 g - Red X 30 EBC (28.8%)
 ^ The Malt Miller (UK) MAL-00-020
 49 g - Dextrin Malt 3 EBC (3.9%)
 49 g - Flaked Torrefied Oats 5 EBC (3.9%)
 17 g - Crystal T50 140 EBC (1.4%)
 ^ The Malt Miller (UK) MAL-01-034
 28 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (57.8 g)

60 min - 3 g - Mandarina Bavaria (BBC) - 8.5%...
 ^ The Malt Miller (UK) HOP-05-036
 7 min - 3.7 g - Amarillo (BBC) - 9% (5 IBU)
 ^ The Malt Miller (UK) HOP-05-023
 7 min - 3.7 g - Mandarina Bavaria (BBC) - 8.5%...
 ^ The Malt Miller (UK) HOP-05-036

Hop Stand

20 min hopstand @ 70 °C
 20 min 70 °C - 17 g - Mandarina Bavaria (BBC)...
 20 min 70 °C - 11 g - Amarillo (BBC) - 9% (3...

Dry Hops

3 days - 9.7 g - Amarillo (BBC) - 9%
 3 days - 9.7 g - Mandarina Bavaria (BBC) - 8.5%

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.35 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 2 min - Boil - 4.139 g - Orange Peel, Bitter
 ^ Brouwpunt (NL)
 Primary - 243.478 g - Blood Orange Puree
 ^ Leonce Blanc: Orange Sanguine/Blood Oragne

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



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 75 °C - 10 min - sparge

Fermentation Profile

01 Ale + DR + Conditioning
 35 °C - 2 days - Primary
 18 °C - 5 days - Primary
 18 °C - 14 days - Carbonation

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

Mash pH: 5.37

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

Pitch yeast @ 35 C.