

The Hop Chronicles | Riwaka (2020) - 6.3%

American Pale Ale

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Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 0.74
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.056
 Final Gravity : 1.008

Fermentables (1.43 kg)

1.189 kg - Pale Ale Malt 2-Row 7.9 EBC (83.3%)
 238 g - Vienna Malt 7.9 EBC (16.7%)

Hops (48.8 g)

60 min - 3.2 g - Riwaka - 6.3% (10 IBU)
 30 min - 7.5 g - Riwaka - 6.3% (17 IBU)
 15 min - 7.5 g - Riwaka - 6.3% (11 IBU)
 2 min - 15.3 g - Riwaka - 6.3% (4 IBU)

Dry Hops

4 days - 15.3 g - Riwaka - 6.3%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.23 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Imperial Yeast Flagship A07

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

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

Mash Water : 4.28 L
 Sparge Water : 4.97 L
 Boil Time : 60 min
 Total Water : 9.25 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 9 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: 5.39
 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: Ca 125 | Mg 20 | Na 8 | SO4 310 | Cl 56