

Time & Tide Brewing - Monster Soup (clone) - 7.9%

Double IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 68 (Tinseth)
 BU/GU : 0.86
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.059
 Original Gravity : 1.077
 Total Gravity : 1.079
 Final Gravity : 1.019

Fermentables (1.9 kg)

700 g - Maris Otter 5.5 EBC (36.8%)
 ^ The Malt Miller (UK) MAL-00-038
 700 g - Pilsner 3.5 EBC (36.8%)
 ^ The Malt Miller (UK) MAL-00-074
 500 g - Carapils 4 EBC (26.3%)
 ^ The Malt Miller (UK) MAL-01-016
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (181.2 g)

30 min - 5 g - Idaho 7 - 13.1% (21 IBU)
 ^ The Malt Miller (UK) HOP-05-022
 30 min - 5 g - Mosaic (T90) - 11.8% (19 IBU)
 ^ The Malt Miller (UK) HOP-05-012
 30 min - 5 g - Simcoe (T90) - 13.3% (22 IBU)
 ^ The Malt Miller (UK) HOP-05-004

Hop Stand

10 min hopstand @ 80 °C
 10 min - 5 g - Idaho 7 - 13.1% (2 IBU)
 10 min - 5 g - Mosaic (T90) - 11.8% (2 IBU)
 10 min - 5 g - Simcoe - 12.2% (2 IBU)

Dry Hops

4 days - 50.4 g - Idaho 7 - 13.1%
 4 days - 50.4 g - Mosaic (T90) - 11.8%
 4 days - 50.4 g - Simcoe - 12.2%

Miscellaneous

Mash - 0.86 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.55 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.53 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.38 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

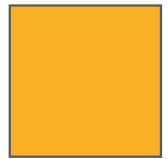
Yeast

0.5 pkg - Imperial Yeast House A01
 ^ 155 ml for 19-20 L wort

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

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

Mash Water : 5.7 L
 Sparge Water : 4 L
 Boil Time : 60 min
 Total Water : 9.7 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °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: 5.38
 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:

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Recipe Notes

Target: ABV = 8 %