

Hopalaria - Dank / West Coast IPA (clone) - 7%

Specialty IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 81 (Tinseth)
 BU/GU : 1.25
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.063
 Total Gravity : 1.065
 Final Gravity : 1.012

Fermentables (1.59 kg)

1.227 kg - Maris Otter 5.5 EBC (77.4%)
 ^ The Malt Miller (UK) MAL-00-038
 235 g - Caramel Dark 90 EBC (14.8%)
 123 g - Munich Malt 24 EBC (7.8%)
 ^ The Malt Miller (UK) MAL-00-027
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (54 g)

30 min - 5 g - Amarillo (T90) - 8.4% (15 IBU)
 ^ The Malt Miller (UK) HOP-05-007
 30 min - 5 g - Chinook (T90) - 11.8% (21 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 20 min - 6 g - Azacca (T90) - 10.6% (18 IBU)
 ^ The Malt Miller (UK) HOP-05-026
 20 min - 6 g - Simcoe - 12.2% (21 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6 g - Azacca (T90) - 12.5% (3 IBU)
 10 min - 6 g - Simcoe - 12.2% (3 IBU)

Dry Hops

4 days - 10 g - Azacca (T90) - 12.5%
 4 days - 10 g - Simcoe - 12.2%

Miscellaneous

Mash - 2.14 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.05 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

1 pkg - White Labs California Ale WLP001

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

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

Mash Water : 4.76 L
 Sparge Water : 4.64 L
 Boil Time : 60 min
 Total Water : 9.4 L



25 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

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
 Ca 87 Mg 13 Na 3 Cl 53 SO 178

SO/Cl ratio: 3.4
 Mash pH: 5.3
 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 = 7.0 %, IBU = 80, EBC = 27.