

Tiny Rebel - Urban IPA (clone) - 5%

English IPA

Author: Jon Finch / The Malt Miller

Type: All Grain

IBU : 50 (Tinseth)
 BU/GU : 0.99
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.051
 Final Gravity : 1.013

Fermentables (1.26 kg)

1.131 kg - Pale Ale Malt 5.5 EBC (89.7%)
 ^ The Malt Miller (UK) MAL-00-042
 37 g - Munich Malt 24 EBC (2.9%)
 ^ The Malt Miller (UK) MAL-00-027
 31 g - Carapils 4 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-01-016
 31 g - Crystal Malt 130 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-01-029
 31 g - Pale Wheat Malt 3 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-00-047

Hops (57.4 g)

60 min - 0.8 g - Columbus (Tomahawk) - 14% (6...
 15 min - 5 g - Chinook (T90) - 11.3% (15 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 10 min - 5 g - Cascade (T90) - 6.5% (7 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 5 min - 6.2 g - Chinook (T90) - 11.3% (9 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 5 min - 6.2 g - Columbus (Tomahawk) - 14% (12...

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 6.2 g - Cascade (T90) - 6.5% (...)

Dry Hops

4 days - 14 g - Chinook (T90) - 11.3%
 4 days - 14 g - Columbus (Tomahawk) - 14%

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 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 - 2.36 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 3.78 L
 Sparge Water : 5.31 L
 Boil Time : 60 min
 Total Water : 9.09 L



13 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 - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.39
 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:

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Recipe Notes

Target: ABV = 5.5 %, IBU = 60, OG = 1.051, FG = 1.010.

<https://www.themaltmiller.co.uk/product/tiny-rebel-urban-ipa-jon-finch/>