

Brut ipa - 6.6%

Brut IPA

Author: Markku Leminen

Type: All Grain

IBU : 18 (Tinseth)
BU/GU : 0.35
Color : 7 EBC
Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.045
Original Gravity : 1.050
Final Gravity : 1.000

Fermentables (4.68 kg)

3.8 kg - Pilsner 4 EBC (81.2%)
440 g - Flaked Torrefied Rice 0.7 EBC (9.4%)
440 g - Wheat 6 EBC (9.4%)

Hops (641 g)

Hop Stand

15 min hopstand @ 76 °C
15 min 76 °C - 75 g - Citra - 13.2% (9 IBU)
15 min 76 °C - 75 g - Nelson Sauvin - 10.9% (...)
1 min 76 °C - 16 g - citra incognito - 51% (1...

Dry Hops

2 days - 125 g - Citra - 13.2%
2 days - 100 g - Nelson Sauvin - 10.9%
1 days - 125 g - Citra - 13.2%
1 days - 125 g - Nelson Sauvin - 10.9%

Miscellaneous

Mash - 2.7 g - Calcium Chloride (CaCl2)
Mash - 2.3 g - Epsom Salt (MgSO4)
Mash - 2.3 g - Gypsum (CaSO4)
Mash - 3 ml - Phosphoric Acid 75%
10 min - Boil - 0.5 items - Protafloc
10 min - Boil - 1 tsp - Yeast Nutrients

Yeast

3 pkg - Lallemmand (LalBrew) Verdant IPA

Default

Batch Size : 21 L
Boil Size : 25.92 L
Post-Boil Vol : 22.92 L

Mash Water : 17.54 L
Sparge Water : 11.84 L
Boil Time : 60 min
Total Water : 29.38 L

Brewhouse Efficiency: 72%
Mash Efficiency: 75.4%

Mash Profile

High fermentability
60 °C - 90 min - Temperature

Fermentation Profile

Ale
18 °C - 7 days - Primary
20 °C - 2 days - Primary
2 °C - 3 days - Primary

Water Profile

Hki (Hoppy Lite)
Ca 62 Mg 9 Na 7 Cl 49 SO 98 HCO 45

SO/Cl ratio: 2
Mash pH: 5.36

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 EBC