

English ipa - 6.4%

English IPA

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Type: All Grain

IBU : 50 (Tinseth)
BU/GU : 0.77
Color : 17 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.058
Original Gravity : 1.065
Final Gravity : 1.016

Fermentables (6.68 kg)

5.8 kg - Finest Maris Otter® Ale Malt 6.5 EBC...
340 g - Biscuit 44.5 EBC (5.1%)
340 g - Carapils/Carafoam 3.9 EBC (5.1%)
200 g - Caramunich I 101 EBC (3%)

Hops (300 g)

60 min - 60 g - East Kent Goldings (EKG) - 5%...
60 min - 20 g - Harlequin - 10.4% (20 IBU)
0 min - 50 g - Godiva - 7%
0 min - 30 g - Harlequin - 10.4%
0 min - 20 g - East Kent Goldings (EKG) - 5%

Dry Hops

2 days - 50 g - Godiva - 7%
2 days - 50 g - Harlequin - 10.4%
2 days - 20 g - East Kent Goldings (EKG) - 5%

Miscellaneous

Mash - 1.1 g - Calcium Chloride (CaCl2)
Mash - 5.5 g - Epsom Salt (MgSO4)
Mash - 18.7 g - Gypsum (CaSO4)

Yeast

1 pkg - Wyeast Labs London Ale III 1318

Starter

Step 1: 3.9 L (383 g DME / 468 g LME)
623 billion yeast cells
27 million cells / ml

Default

Batch Size : 23 L
Boil Size : 28 L
Post-Boil Vol : 25 L

Mash Water : 23.54 L
Sparge Water : 9.75 L
Boil Time : 60 min
Total Water : 33.29 L

Brewhouse Efficiency: 72%
Mash Efficiency: 75.1%

Mash Profile

High fermentability
64 °C - 60 min - Temperature
72 °C - 15 min - Temperature

Fermentation Profile

Ale
20 °C - 7 days - Primary
22 °C - 2 days - Primary
4 °C - 5 days - Primary

Water Profile

Hki (Pale Ale)
Ca 159 Mg 18 Na 7 Cl 21 SO 401

SO/Cl ratio: 19.3

Mash pH: 5.31

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



17 EBC