

Treehouse IPA - 7%

Juicy or Hazy India Pale Ale

Author: Brewshna

Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.55
Colour : 14 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 15.9 °P
Original Gravity : 17.1 °P
Final Gravity : 4.3 °P

Fermentables (6.93 kg)

5.8 kg - Chateau Pale Ale 8.5 EBC (83.7%)
690 g - Oats, Flaked 2 EBC (10%)
340 g - Carapils/Carafoam 3.9 EBC (4.9%)
100 g - Acidulated 3.5 EBC (1.5%)
50 g - Rice Hulls 0 EBC

Hops (369 g)

30 min - 21 g - Columbus/Tomahawk/Zeus (CTZ)...
20 min - 8 g - Amarillo - 9.2% (4 IBU)
20 min - 8 g - Citra - 12.9% (6 IBU)
20 min - 8 g - Simcoe - 12.9% (6 IBU)
0 min - 8 g - Amarillo - 9.2% (1 IBU)
0 min - 8 g - Citra - 12.9% (1 IBU)
0 min - 8 g - Simcoe - 12.9% (1 IBU)

Hop Stand

20 min hopstand @ 77 °C

Dry Hops

3 days - 100 g - Amarillo - 9.2%
3 days - 100 g - Citra - 12.9%
3 days - 100 g - Simcoe - 12.9%

Miscellaneous

Mash - 3 g - Ascorbic Acid
Mash - 10 g - Calcium Chloride (CaCl2)
Mash - 3 g - Canning Salt (NaCl)
Mash - 20 l - Distilled Water
Mash - 2 g - Epsom Salt (MgSO4)
Mash - 5 g - Gypsum (CaSO4)
Mash - 2.7 ml - Lactic Acid 80%
15 min - Boil - 4 g - Yeast Nutrient

Yeast

1 pkg - Lallemmand (LalBrew) London English-St...
1 pkg - Lallemmand (LalBrew) Verdant IPA

Cells

7 million cells / ml

A Brewshna Monk 30L under 7kg

Batch Size : 21 L
Boil Size : 25.14 L
Post-Boil Vol : 23.44 L

Mash Water : 22.02 L
Sparge Water : 10.43 L
Sparge Water Temp : 77 °C
Boil Time : 30 min
Total Water : 32.45 L

61.63% diluted with 20 L Distilled Water

Brewhouse Efficiency: 68.5%
Mash Efficiency: 73.4%

Mash Profile

Matts Mash lots Body
68 °C - 0 min - Mash In
65 °C - 75 min - Mash
77 °C - 10 min - Mash Out
77 °C - 5 min - Vorlauf
77 °C - 0 min - Sparge

Fermentation Profile

IPA HAZY
20 °C - 0 Bar - 3 days - Fermentation Start
22 °C (1 day ramp) - 0.7 Bar - 4 days - Ferme...
16 °C - 0.8 Bar - 4 days - Fermentation day 7...
2 °C - 0.7 Bar - 3 days - Fermentation day 6

Water Profile

Gilching Aqua (Hoppy)
Ca 160 Mg 18 Na 40 Cl 212 SO 116

SO/Cl ratio: 0.6

Mash pH: 5.25

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



14 EBC