

Champagne Ale - Brut IPA - 6%

Brut IPA

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Type: All Grain

IBU : 25 (Tinseth)
BU/GU : 0.48
Color : 6 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.049
Original Gravity : 1.052
Final Gravity : 1.006

Fermentables (5.5 kg)

3.5 kg - Pilsner Malt 3.3 EBC (63.6%)
1.3 kg - Wheat Malt 3.9 EBC (23.6%)
700 g - Corn Yellow, Flaked 2.6 EBC (12.7%)

Hops (45 g)

30 min - 26 g - Hallertau Magnum - 12% (23 IBU)
10 min - 19 g - Saaz - 3.2% (2 IBU)

Miscellaneous

Mash - 3 g - Calcium Chloride (CaCl2)
Mash - 3 g - Epsom Salt (MgSO4)
Mash - 3 g - Gypsum (CaSO4)
Mash - 5.5 ml - Phosphoric Acid 80%
5 min - Boil - 15 g - Lemon Peel
5 min - Boil - 15 g - Orange Peel, Bitter
Secondary - 15 g - Lemon Peel
^ Check notes!
Secondary - 15 g - Orange Peel, Bitter
^ Check notes!

Yeast

1 pkg - Lallemand (LalBrew) Belle Saison

BrewZilla / RoboBrew 35L

Batch Size : 25 L
Boil Size : 29.63 L
Post-Boil Vol : 28.13 L

Mash Water : 20.5 L
Sparge Water : 12.89 L
Boil Time : 30 min
Total Water : 33.39 L



6 EBC

Brewhouse Efficiency: 75%
Mash Efficiency: 81%

Mash Profile

High fermentability plus mash out
63 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

argiroupoli water (Style - General)
Ca 97 Mg 14 Na 2 Cl 51 SO 101 HCO 155

SO/Cl ratio: 2
Mash pH: 5.29

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

Additions:

-Last 5 minutes of boil:
--Dry bitter orange peel 15g
--Dry lemon peel 15g

-Dry hop (Last 4 days of fermentation):
--Dry bitter orange peel 15g
--Dry lemon peel 15g

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Recipe Notes

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