

Exp 06300 Test Split - 5.1%

American Pale Ale

Author:

Type: All Grain

IBU : 28 (Tinseth)
Color : 4 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.062
Original Gravity : 1.047
Final Gravity : 1.008

Fermentables (20 lb 11.2 oz)

15 lb - Barke Pilsner 1.8 SRM (72.5%)
2 lb 3.2 oz - Sugar, Table (Sucrose) 1 SRM (1...
1 lb 8 oz - Oats Golden Naked 9.1 SRM (7.3%)
1 lb 8 oz - Wheat White Malt 2.3 SRM (7.3%)
8 oz - Acidulated 1.8 SRM (2.4%)

Hops (21.5 oz)

Mash - 0.5 oz - Centennial - 10% (2 IBU)
Mash - 0.5 oz - Idaho #7 - 13% (2 IBU)
15 min - 0.5 oz - Centennial - 10% (4 IBU)
15 min - 0.5 oz - Idaho #7 - 13% (5 IBU)

Hop Stand

20 min hopstand @ 170.7 °F
20 min - 3 oz - Idaho #7 - 13% (8 IBU)
20 min - 2.5 oz - Citra - 12% (6 IBU)
20 min 160 °F - 2 oz - EXP 06300 - 12% (2 IBU)

Dry Hops

4 days - 2 oz - Citra - 12%
4 days - 1.5 oz - BRU-1 - 14%
4 days - 1.5 oz - Wai-iti - 3%
4 days - 1 oz - EXP 06300 - 12%
2 days - 2.5 oz - BRU-1 - 14%
2 days - 2.5 oz - French Experimental P10/9 - ...
2 days - 1 oz - EXP 06300 - 12%

Miscellaneous

Mash - 1.36 g - Calcium Chloride (CaCl2)
Mash - 0.55 g - Epsom Salt (MgSO4)
Mash - 1.43 g - Gypsum (CaSO4)
Mash - 2.9 ml - Lactic Acid 80%
Sparge - 0.63 g - Calcium Chloride (CaCl2)
Sparge - 0.26 g - Epsom Salt (MgSO4)
Sparge - 0.67 g - Gypsum (CaSO4)
Sparge - 1.33 ml - Lactic Acid 80%

Yeast

2 pkg - Escarpment Yeast Labs Voss Kveik

Grainfather 110V

Batch Size : 12 gal
Boil Size : 8 gal
Post-Boil Vol : 12.77 gal

Mash Water : 6.45 gal
Sparge Water : 3.01 gal

Boil Time : 30 min
Total Water : 9.45 gal

Brewhouse Efficiency: 72%
Mash Efficiency: 73.6%

Mash Profile

Medium fermentability
156 °F - 45 min - Temperature

Fermentation Profile

Ale
68 °F - 14 days - Primary

Water Profile

Default (Balanced)
Ca 60 Mg 10 Na 15 Cl 54 SO 66

SO/Cl ratio: 1.2

Mash pH: 5.4
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:



4 SRM

Recipe Notes

I did a split batch to test the EXP 06300 hop. In the split, I did a whirlpool with all the Citra and Idaho7 for 20 minutes starting at roughly 175-180. I then pulled off 3 gal and topped up with water to get the first batch. I then added 2oz of 6300 to the remaining wort while the citra and ID7 drained above the wort and let it sit for another 20 minutes or so before transferring just over 3 gal

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Recipe Notes

to the second fermenter and topping up. I pitched both with Voss and put on the heat pad, wrapped in insulation and blankets on the controller set to 90F. This is different than the other times I've used the heat pad. I normally wrap it, but this time I had two fermenters and didn't want to use the room temp control.

Of note, I also forgot to add any yeast nutrient to the repitch of Voss, but less than 24 hrs after pitch, and they are both bubbling away, smelling great.

For the dry hop, I'm going for a combination I think will be fantastic, and then trying to balance the two batches so that they have the same amt of dry hop in each. The varieties and relative percentages are close to the same in each batch, but the 06300 has 2 oz of that hop, and the other one just has more of the other hops. We'll see if the second dry hop goes in the fermenter or in the keg, but I'm leaning keg. I love the pineapple from Bru-1, and the peach from the French experimental and think they're going to work great together, backed by some classic flavors of Centennial in the boil and fruitiness from ID7 as a "survivable" through the whirlpool. The Wai-iti is there somewhat as an experiment in itself because it has a high hop oil total, but low overall AA% meaning I think it should have high potential for thiols.

So I don't forget later, the 06300 batch got the dry hop of:
High Krausen: 1 Citra, 0.5 Waiiti, 0.5 Bru, 1 - 06300 (3 oz total)
Final : 1 French Ex, 1 Bru, 1 06300 (3oz total)

The other half got:
High Krausen: 1 Citra, 1 Waiiti, 1 Bru (3oz total)
Final : 1.5 French Ex, 1.5 Bru (3oz total)