



Beer Without Borders - Home Brew Recipe

This recipe is a guideline only. Feel free to adjust any parameters to fit your preferences and system requirements. More important than the beer itself is our solidarity against all forms of racism.

Make sure you have a pH meter with ATC. Available on TaoBao for 128rmb. It will be the best single investment in your brewing endeavours.

BH Efficiency: 70%

Recommended Ingredient Suppliers on TaoBao

- Shanghai Century
- Super Malt

Yeast:

London III or other suitable NEIPA strain. If no access to liquid yeast then go with Lallemend Voss (Kveik)

OG: 16.1P

FG: 3.5P

Mash Temp: 65-67C

Water Profile: We use reverse osmosis water and add calcium chloride and non-iodized salt to bring the chloride up without letting the calcium get over 110ppm. Adjust to the profile to your own preference.

For RO Water (single infusion 18.8L of water)

5g CaCl₂

1.5g NaCl



Grain Bill

2-Row 74% 4.5kg

Malted Wheat 15% 0.9kg

Oats 11% 0.7kg

Mash pH: The Voss strain can be quite tart. Suggest a higher target mash pH of ~5.45-5.5

Sparging: Estimated sparge water ~ 15L use as a guide only. Final 1/3 regularly cool samples using a metal vessel in iced water to cool quickly (better heat transfer by conduction) and check with a refractometer and your pH meter. $\geq 5.8\text{pH}$ or brix $< 2.5\%$ then stop the runnings avoiding excess tannin pick-up

Hops Schedule:

El Dorado - first wort hop bittering to 7IBUs ~4g

Callista - 4.2g/L @whirlpool (we cool ours to 82C)

Motueka - 2.5g/L @hop tea* in cone 75C for one hour

El Dorado - 2.5g/L @hop tea in cone 75C for one hour

Idaho 7 - 2.5g/L @hop tea in cone 75C for one hour

*Buy a membership to www.beerandbrewing.com and check out their article on using hop teas.

**note try to get most of these hops off the cone ~day 3

Motueka - 2.5g/L @late or post ferment DH

El Dorado - 2.5g/L @late or post ferment DH

Idaho 7 - 2.5g/L @late or post ferment DH

Conditioning:

We prefer shorter contact time with dry hops (~3 days). Be patient and prepared for some hop creep, extend the usual diacetyl rest to 3-5days post ferment.

An extra week of conditioning in your racked keg does not hurt. Research best practices for keeping dissolved oxygen pick-up down. Always store and drink cold. Enjoy with friends!