

Aussie Ale - 4.6%

Australian Bitter Ale

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Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.6
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.044
 Final Gravity : 1.009

Fermentables (1.28 kg)

1.057 kg - Pale Malt (2 Row) UK 4.9 EBC (82.8%)
 105 g - Munich Malt - 20L 39.5 EBC (8.2%)
 65 g - Cane (Beet) Sugar 0 EBC (5.1%)
 40 g - Caramel/Crystal Malt - 20L 39.5 EBC (3...
 10 g - Roasted Barley 590 EBC (0.8%)

Hops (12.8 g)

First Wort 60 - 1.1 g - Pride of Ringwood (Wh...
 45 min - 1.1 g - Pride of Ringwood (Whole) -...
 15 min - 6.8 g - Pride of Ringwood (Whole) -...
 0 min - 3.8 g - Pride of Ringwood (Whole) - 10%

Miscellaneous

Mash - 0.98 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.62 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.97 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.35 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Wyeast Labs American Ale 1056

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.64 L
 Sparge Water : 5.4 L
 Boil Time : 60 min
 Total Water : 9.04 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Medium Body
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Mash In
 75.6 °C - 10 min - Mash Out

Fermentation Profile

Imported
 19.4 °C - 4 days - Primary
 19.4 °C - 10 days - Secondary
 18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 100 Mg 15 Na 75 Cl 131 SO 200 HCO 94

SO/Cl ratio: 1.5
 Mash pH: 5.39
 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:

Recipe Notes

FWH the first hop addition.
 Allow last addition to sit for 5 minutes to release aroma.