

Palisade Pale Ale - 5.5%

American Pale Ale

Author: The Malt Miller

Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.66  
Colour : 15 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045  
Original Gravity : 1.052  
Final Gravity : 1.010

Fermentables (1.34 kg)

1.26 kg - Best Pale Ale Malt 5.5 EBC (94.4%)  
^ The Malt Miller (UK) MAL-00-081  
75 g - Crystal T50 140 EBC (5.6%)  
^ The Malt Miller (UK) MAL-01-034

Hops (31 g)

30 min - 3 g - Cascade (T90) - 7.5% (8 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100  
15 min - 8 g - Cascade (T90) - 7.5% (16 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

20 min hopstand @ 80 °C  
20 min - 20 g - Cascade (T90) - 7.5% (10 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.73 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.47 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.45 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.09 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.88 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Lallemend (LalBrew) American West C...

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.01 L  
Sparge Water : 4.25 L  
Boil Time : 30 min  
Total Water : 8.26 L



15 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5  
Mash pH: 5.38  
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

Target: ABV = 5.4 %, IBU = 30, OG = 1.052, FG = 1.010.

<https://www.themaltmiller.co.uk/product/palisade-pale-ale-5-litre-all-grain-kit-kitchen-brewer/>

The percentages of the grist are an assumption.