

1037 Pale Ale - 3.8%

English-Style Pale Mild Ale

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Type: All Grain

IBU : 11 (Tinseth)
 BU/GU : 0.31
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.037
 Final Gravity : 1.008

Fermentables (976 g)

424 g - Albino Whale - Extra Pale Ale Malt 3....
 ^ <https://paulsmalt.co.uk/product/albino-whal...>
 387 g - Pale Whale - Pale Malt 6 EBC (39.7%)
 ^ <https://paulsmalt.co.uk/product/pale-whale-...>
 69 g - Oat Malt 2 EBC (7.1%)
 59 g - Crystal Wheat Malt 124 EBC (6.1%)
 37 g - Caramalt 29.5 EBC (3.8%)
 ^ The Malt Miller (UK) MAL-01-014

Hops (29 g)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 11.6 g - Admiral (Whole) - 12% (5 IBU)
 10 min - 8.7 g - Northdown - 7% (3 IBU)
 10 min - 8.7 g - Summit - 10% (4 IBU)

Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.08 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.04 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.57 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.57 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

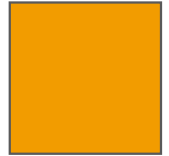
Yeast

0.2 pkg - Munton's Gold
 0.2 pkg - Lallemend (LalBrew) Verdant IPA

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

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

Mash Water : 2.93 L
 Sparge Water : 5.89 L
 Boil Time : 60 min
 Total Water : 8.82 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °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 21 Mg 8 Na 6 Cl 10 SO 65 HCO 21

SO/Cl ratio: 6.8
 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: