

The Hop Chronicles | Hersbrucker (2020) Pale Ale - 5.6%

American Pale Ale  
Author: Paul Amico

Type: All Grain

IBU : 33 (Tinseth)  
BU/GU : 0.58  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044  
Original Gravity : 1.057  
Final Gravity : 1.014

Fermentables (1.47 kg)  
1.223 kg - Pelton: Pilsner-style Barley Malt...  
245 g - Vanora: Vienna-style Barley Malt 13.8...

Hops (62.7 g)  
60 min - 5.6 g - Hersbrucker - 3.2% (8 IBU)  
30 min - 11.8 g - Hersbrucker - 3.2% (13 IBU)  
15 min - 15.1 g - Hersbrucker - 3.2% (10 IBU)  
2 min - 15.1 g - Hersbrucker - 3.2% (2 IBU)

Dry Hops  
4 days - 15.1 g - Hersbrucker - 3.2%

Miscellaneous  
Mash - 1.49 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.17 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 2.48 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.3 pkg - Imperial Yeast Flagship A07

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

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

Mash Water : 4.4 L  
Sparge Water : 4.89 L  
Boil Time : 60 min  
Total Water : 9.29 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
04 - Moderate Fermentability  
74.2 °C - Strike Temp  
67.8 °C - 60 min - Temperature

Fermentation Profile  
Ale  
18.9 °C - 13 days - Primary

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 86 Mg 2 Na 10 Cl 50 SO 153 HCO 17

SO/Cl ratio: 3.1  
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

Water Profile: Ca 92 | Mg 1 | Na 10 | SO4 153 | Cl 50