

Citra Pale Ale (20240509) - 5.3%

American Pale Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 49 (Tinseth)
BU/GU : 0.96
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.051
Final Gravity : 1.011

Fermentables (1.32 kg)

1.2 kg - Maris Otter Malt 6 EBC (90.9%)
^ Lot # 2500001777621 (12.05.2023)
^ Brouwmaatje (NL) BM-BL.051.513.2/1
60 g - Carapils 4 EBC (4.6%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
60 g - Chateau Biscuit 45 EBC (4.6%)
^ Lot # 5425000394839
^ Brouwmaatje (NL) BM-BL.051.098.2/1

Hops (15.5 g)

45 min - 5 g - Chinook (T90) - 11.8% (27 IBU)
^ The Malt Miller (UK) HOP-05-000
10 min - 5 g - Citra - 13.8% (15 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 85 °C
20 min 85 °C - 5.5 g - Citra - 13.8% (7 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.26 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.94 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.26 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.56 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.09 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

0.4 pkg - Crossmyloof FIVE

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

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

Mash Water : 3.96 L
Sparge Water : 5.19 L
Boil Time : 60 min
Total Water : 9.15 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °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 83 Mg 8 Na 22 Cl 67 SO 155 HCO 37

SO/Cl ratio: 2.3
Mash pH: 5.37
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 = 5.5 %, OG = 1.051.