

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

American Pale Ale
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Type: All Grain

IBU : 43 (Tinseth)
BU/GU : 0.75
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

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

Fermentables (1.45 kg)
1.207 kg - Pale 2-Row Malt 7.9 EBC (83.4%)
241 g - Vienna Malt 6.9 EBC (16.6%)

Hops (37.7 g)
30 min - 1.5 g - Topaz - 17.4% (9 IBU)
20 min - 3.5 g - Topaz - 17.4% (16 IBU)
10 min - 3.5 g - Topaz - 17.4% (9 IBU)
2 min - 13.9 g - Topaz - 17.4% (9 IBU)

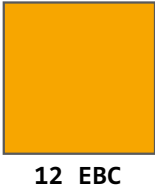
Dry Hops
4 days - 15.3 g - Topaz - 17.4%

Miscellaneous
Mash - 1.9 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.69 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.81 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

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 : 4.34 L
Sparge Water : 4.93 L
Boil Time : 60 min
Total Water : 9.27 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
High fermentability
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature

Fermentation Profile
Ale
20 °C - 8 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 125 Mg 20 Na 8 Cl 56 SO 304 HCO 17

SO/Cl ratio: 5.4
Mash pH: 5.26
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 125 | Mg 20 | Na 8 | SO4 310 | Cl 56