

xBmt-20200224 Big Bottom Pale Ale - 5.3%

American Pale Ale  
Author: Brian Hall

Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.61  
Colour : 19 EBC  
Carbonation : 2.3 CO2-vol  
  
Pre-Boil Gravity : 1.042  
Original Gravity : 1.055  
Final Gravity : 1.015

Fermentables (1.41 kg)  
1.08 kg - Lamonta American-style Pale Malt (M...  
100 g - Caramel/Crystal Malt - 15L 29.5 EBC (...  
100 g - Vanora Vienna-style Malt (Mecca Grade...  
80 g - Victory Malt 49.5 EBC (5.7%)  
50 g - Caramel/Crystal Malt - 60L 118 EBC (3.6%)

Hops (45.7 g)  
60 min - 3.7 g - Magnum - 11.6% (20 IBU)  
25 min - 3.8 g - Perle - 8.6% (10 IBU)  
10 min - 3.8 g - Fuggles - 4.4% (3 IBU)  
2 min - 4 g - Fuggles - 4.4% (1 IBU)

Dry Hops  
0 days - 30.4 g - Centennial (AromaCan) - 9%

Miscellaneous  
Mash - 5.68 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 1.89 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast  
0.3 pkg - Imperial Yeast Tartan A31

01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.23 L  
Sparge Water : 4 L  
Boil Time : 60 min  
Top-Up Water : 1 L  
Total Water : 9.23 L



19 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
03 Medium Body Profile (152F)  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Mash In

Fermentation Profile  
Imported  
19.4 °C - 12 days - Primary  
19.4 °C - 0 days - Secondary  
18.3 °C - 0 days - Conditioning

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 126 Mg 2 Na 3 Cl 135 SO 118 HCO 17

SO/Cl ratio: 0.9  
Mash pH: 5.22  
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 126 | Mg 0 | Na 0 | SO4 118 | Cl 135  
<http://brulosophy.com/2020/02/24/impact-of-carbonating-ipa-with-hop-infused-co2-exbeeriment-results/>