

SixSixSix - 6.4%

American Pale Ale

Author: Devilproject - Finest

Type: All Grain

IBU : 14 (Tinseth)
BU/GU : 0.23
Colour : 10 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.062
Final Gravity : 1.013

Fermentables (1.56 kg)

1.147 kg - Pilsner (2 Row) Ger 3.9 EBC (73.7%)
222 g - Flaket Havre 2 EBC (14.3%)
105 g - Wheat Malt 4.8 EBC (6.8%)
82 g - BEST Caramel Hell (BESTMALZ) 30 EBC (5...)

Hops (74.4 g)

Hop Stand

25 min hopstand @ 74 °C
25 min 74 °C - 11.2 g - Azacca - 15% (8 IBU)
25 min 74 °C - 11.2 g - Citra - 12% (6 IBU)

Dry Hops

5 days - 26 g - Azacca - 15%
5 days - 26 g - Citra - 12%

Miscellaneous

Mash - 0.91 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.58 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.56 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.35 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.59 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safale American US-05

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.67 L
Sparge Water : 5.6 L
Boil Time : 90 min
Total Water : 10.27 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Temperature Mash, 1 Step, Light Body
74.4 °C - Strike Temp
68 °C - 75 min - Mash
78 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.4
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

Anbefalt å bruke risskall.
Stor sjanse for stuck mash pga mye havre og hvete.
Kjøøl til 74C - så Hopstand i 25 minutter