

Mt. Nelson Pale Ale - 5.6%

American Pale Ale

Author: Cellarmaker Brewing

Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.63
Colour : 13 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.056
Final Gravity : 1.013

Fermentables (1.36 kg)

1.225 kg - Pale Ale Malt 10 EBC (89.8%)
^ Lot # 542000394730
^ Brouwmaatje (NL) BM-BL.051.613.25/1
111 g - Oats, Malted 2 EBC (8.1%)
28 g - Caramel 15L Malt 38.5 EBC (2.1%)

Hops (67.7 g)

30 min - 1.9 g - Simcoe - 12.2% (9 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Hop Stand

35 min hopstand @ 85 °C
35 min 85 °C - 18.2 g - Nelson Sauvin (T90) - ...
^ The Malt Miller (UK) HOP-07-002

Dry Hops

4 days - 47.6 g - Nelson Sauvin (T90) - 10.7%
^ The Malt Miller (UK) HOP-07-002

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.21 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 0.48 ml - Phosphoric Acid 75 % 80%
^ Lot # /L20003612
^ Brouwstore (NL) 055.054.1

Yeast

0.4 pkg - Gozdawa U.S. West Coast "Chico" US WC

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

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

Mash Water : 4.09 L
Sparge Water : 5.1 L
Boil Time : 60 min
Total Water : 9.19 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
75.5 °C - Strike Temp
69 °C - 45 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 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.39
Sparge pH: 3

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Mt. Nelson Pale Ale

Recipe Notes

Target: ABV = 5.7 %, IBU = 35, OG = 1.057, FG = 1.013.

Berkeley Yeast NorCal DF, or other Chico strain.

Use phosphoric acid to adjust your sparge water to 3.0 pH.

At wort transfer, use lactic acid to acidify your wort to 5.15 pH.