

Thunderstorm - 4.9%

American Pale Ale

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Type: All Grain

IBU : 47 (Tinseth)  
BU/GU : 0.94  
Colour : 10 EBC  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.043  
Original Gravity : 1.050  
Final Gravity : 1.013

Fermentables (1.24 kg)

1.123 kg - Pale Ale Malt 5.5 EBC (90.9%)  
^ The Malt Miller (UK) MAL-00-042  
112 g - Carahell 25.5 EBC (9.1%)

Hops (72.1 g)

15 min - 22.1 g - Whitbread Golding Variety (...  
5 min - 10.8 g - Amarillo (T90) - 8.4% (11 IBU)  
^ The Malt Miller (UK) HOP-05-007

Hop Stand

10 min hopstand @ 80 °C  
10 min - 11.2 g - Bullion - 7.5% (3 IBU)

Dry Hops

4 days - 14 g - Amarillo (T90) - 8.4%  
^ The Malt Miller (UK) HOP-05-007  
4 days - 14 g - Bullion - 7.5%

Miscellaneous

Mash - 0.24 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.74 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.23 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.5 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.86 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

0.6 pkg - Crossmyloof PIA

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.71 L  
Sparge Water : 4.46 L  
Boil Time : 30 min  
Total Water : 8.17 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (30 min)  
71 °C - Strike Temp  
65 °C - 30 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 38

SO/Cl ratio: 2.3  
Mash pH: 5.39  
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: