

The Hop Chronicles | Saphir (2020) Pale Ale - 5.9%

American Pale Ale

Author: Mike Neville

Type: All Grain

IBU : 39 (Tinseth)  
BU/GU : 0.66  
Colour : 13 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045  
Original Gravity : 1.059  
Final Gravity : 1.014

Fermentables (1.51 kg)

1.258 kg - Lamonta: Pale American Barley Malt...  
251 g - Vanora: Vienna-style Barley Malt 17.5...

Hops (66.7 g)

60 min - 13.6 g - Saphir - 3.5% (22 IBU)  
30 min - 7.5 g - Saphir - 3.5% (9 IBU)  
10 min - 7.5 g - Saphir - 3.5% (4 IBU)  
5 min - 7.5 g - Saphir - 3.5% (2 IBU)  
2 min - 15.3 g - Saphir - 3.5% (2 IBU)

Dry Hops

4 days - 15.3 g - Saphir - 3.5%

Miscellaneous

Mash - 1.91 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.7 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.83 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 : 4.53 L  
Sparge Water : 4.8 L  
Boil Time : 60 min  
Total Water : 9.33 L



13 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate 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