

The Hop Chronicles | Talus (2019) - 5.3%

American Pale Ale
Author: Paul Amico

Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.72
Colour : 12 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.054
Final Gravity : 1.014

Fermentables (1.39 kg)
1.155 kg - Lamonta American-style Pale Malt (...
231 g - Vanora Vienna-style Malt (Mecca Grade...

Hops (44.6 g)
60 min - 2.6 g - Talus - 7.9% (10 IBU)
30 min - 4.8 g - Talus - 7.9% (13 IBU)
15 min - 7 g - Talus - 7.9% (12 IBU)
2 min - 15.1 g - Talus - 7.9% (4 IBU)

Dry Hops
4 days - 15.1 g - Talus - 7.9%

Miscellaneous
Mash - 1.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 2.46 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

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 : 4.16 L
Sparge Water : 5.05 L
Boil Time : 60 min
Total Water : 9.21 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
BIAB, Medium Body
72.9 °C - Strike Temp
66.7 °C - 60 min - Saccharification

Fermentation Profile
Imported
20 °C - 10 days - Primary
4.4 °C - 10 days - Secondary
24.4 °C - 7 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 87 Mg 2 Na 10 Cl 50 SO 153 HCO 17

SO/Cl ratio: 3.1
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:



12 EBC

Recipe Notes

Water Profile: Ca 92 | Mg 1 | Na 10 | SO4 153 | Cl 50