

Verdant Brewing - Lightbulb (clone) - 4.9%

American Pale Ale

Author: VoC Home Brewery

Type: All Grain

IBU : 36 (Tinseth)  
BU/GU : 0.78  
Colour : 7 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.046  
Final Gravity : 1.009

Fermentables (1.17 kg)

687 g - Extra Pale Maris Otter 3 EBC (58.5%)  
204 g - Vienna - UK 7.9 EBC (17.4%)  
191 g - Oats, Flaked 2 EBC (16.3%)  
46 g - CaraGold 15 EBC (3.9%)  
46 g - Carapils/Carafoam 4 EBC (3.9%)

Hops (49.1 g)

60 min - 0.7 g - Magnum - 12% (4 IBU)  
10 min - 5.1 g - Centennial - 10% (11 IBU)  
10 min - 4.7 g - Simcoe - 13.3% (13 IBU)

Hop Stand

20 min hopstand @ 80 °C  
20 min - 4.9 g - Centennial - 10% (3 IBU)  
20 min - 4.5 g - Simcoe - 13.3% (4 IBU)

Dry Hops

7 days - 19.5 g - Simcoe - 13.3%  
7 days - 9.7 g - Centennial - 10%

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.27 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.3 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.46 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.76 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
10 min - Boil - 1.217 g - Irish Moss  
10 min - Boil - 1.217 g - Yeast Nutrients

Yeast

0.2 pkg - Fermentis Safale S-04  
0.2 pkg - Fermentis Safale US-05

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

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

Mash Water : 3.52 L  
Sparge Water : 5.49 L  
Boil Time : 60 min  
Total Water : 9.01 L



7 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

Imported  
71 °C - Strike Temp  
65 °C - 60 min - Mash 1  
75 °C - 10 min - Mash Out

Fermentation Profile

Imported  
19 °C - 10 days - Primary  
22 °C - 2 days - Secondary  
3 °C - 2 days - Tertiary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 123 Mg 19 Na 26 Cl 57 SO 310 HCO 42

SO/Cl ratio: 5.5  
Mash pH: 5.33  
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

Pitch 2 grams of S-04 yeast and 2 grams of US-05 yeast.