

The Hop Chronicles | Cascade LUPOMAX (2021) Pale Ale - 5.8%

American Pale Ale
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Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.67
Colour : 13 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
Original Gravity : 1.059
Final Gravity : 1.015

Fermentables (1.53 kg)
1.274 kg - Wildfire Pale Malt 8.3 EBC (83.3%)
255 g - Vienna Malt 5.9 EBC (16.7%)

Hops (42.2 g)
60 min - 2.4 g - Cascade LUPOMAX - 12.5% (14...
20 min - 4 g - Cascade LUPOMAX - 12.5% (13 IBU)
5 min - 5.6 g - Cascade LUPOMAX - 12.5% (6 IBU)
2 min - 15.1 g - Cascade LUPOMAX - 12.5% (7 IBU)

Dry Hops
4 days - 15.1 g - Cascade LUPOMAX - 12.5%

Miscellaneous
Mash - 1.95 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 2.48 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 : 4.59 L
Sparge Water : 4.76 L
Boil Time : 60 min
Total Water : 9.35 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
04 - Moderate Fermentability
74.1 °C - Strike Temp
67.8 °C - 60 min - Temperature

Fermentation Profile
Ale
18.9 °C - 7 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 92 Mg 2 Na 3 Cl 49 SO 152 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:

Recipe Notes

Water Profile: Ca 92 | Mg 0 | Na 0 | SO4 152 | Cl 49