

## West Coast Pale Ale (20250808) - 5.1%

### American Pale Ale

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Type: All Grain

IBU : 53 (Tinseth)  
 BU/GU : 1.11  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.048  
 Final Gravity : 1.009

### Fermentables (1.21 kg)

718 g - Europils Malt 3.4 EBC (59.4%)  
 302 g - Extra Pale Maris Otter 3.1 EBC (25%)  
 ^ The Malt Miller (UK) MAL-00-040  
 151 g - Munich Malt 24 EBC (12.5%)  
 ^ The Malt Miller (UK) MAL-00-027  
 38 g - Caramalt 29.5 EBC (3.1%)  
 ^ The Malt Miller (UK) MAL-01-014

### Hops (51.7 g)

60 min - 3.1 g - Magnum - 10.7% (17 IBU)  
 ^ The Malt Miller (UK) HOP-06-009  
 10 min - 7.5 g - Simcoe - 12.2% (18 IBU)  
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)  
 10 min - 3.7 g - Summit - 17% (12 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 7.5 g - Simcoe - 12.2% (3 IBU)  
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)  
 10 min - 5.6 g - Summit - 17% (4 IBU)

### Dry Hops

4 days - 11.2 g - Simcoe - 12.2%  
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)  
 4 days - 7.5 g - Strata - 12%  
 4 days - 5.6 g - Summit - 17%

### Miscellaneous

Mash - 1.7 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.11 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.47 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.78 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.4 pkg - Fermentis Safale American US-05  
 ^ Brouwmaatje (NL) BM-BV.40719

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

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

Mash Water : 3.63 L  
 Sparge Water : 5.41 L  
 Boil Time : 60 min  
 Total Water : 9.04 L



9 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 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 99 Mg 18 Na 8 Cl 52 SO 239 HCO 17

SO/Cl ratio: 4.6

Mash pH: 5.31  
 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

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## Recipe Notes

Target: ABV = 5.1 %, IBU = 43, OG = 1.046, FG = 1.008.