

## Rob's \*1\$\$ Pale Ale - 5.3%

### American Pale Ale

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Type: All Grain

IBU : 28 (Tinseth)  
 BU/GU : 0.55  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.051  
 Final Gravity : 1.011

### Fermentables (1.24 kg)

708 g - Pilsner 3.5 EBC (57%)  
 ^ Brouwpunt (NL)  
 447 g - Pale Ale Malt 10 EBC (36%)  
 ^ Lot # 20220628  
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1  
 87 g - Munich Malt I 15 EBC (7%)  
 ^ Brouwmaatje (NL) 051.305.1/1kg

### Hops (16.1 g)

70 min - 4.4 g - Northern Brewer (T90) - 7.8%...  
 ^ The Malt Miller (UK) HOP-06-003  
 10 min - 3.6 g - East Kent Goldings - 5.4% (4...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
 10 min - 2.5 g - Northern Brewer (T90) - 7.8%...  
 ^ The Malt Miller (UK) HOP-06-003

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 2.8 g - Amarillo (T90) - 8.4% (1 IBU)  
 ^ The Malt Miller (UK) HOP-05-007  
 20 min - 2.8 g - Willamette (Whole) - 5% (1 IBU)  
 ^ Lot # 20220911  
 ^ Home grown by The Thirsty Otter

### Miscellaneous

Mash - 0.88 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.55 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.55 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.31 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.48 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

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

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.73 L  
 Sparge Water : 6.24 L  
 Boil Time : 90 min  
 Total Water : 9.97 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 74.4 °C - Strike Temp  
 68 °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 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5  
 Mash pH: 5.38  
 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: