

The Hop Chronicles | Idaho 7 (2020) Pale Ale - 5.9%

**American Pale Ale**  
Author: Mike Neville  
  
Type: All Grain

IBU : 36 (Tinseth)  
BU/GU : 0.61  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol  
  
Pre-Boil Gravity : 1.045  
Original Gravity : 1.059  
Final Gravity : 1.014

**Fermentables (1.49 kg)**  
1.24 kg - Brewers Malt 3.3 EBC (83.3%)  
248 g - Vienna Malt 6.9 EBC (16.7%)

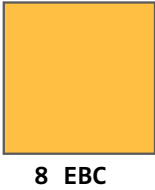
**Hops (45 g)**  
45 min - 1.9 g - Idaho #7 - 12.5% (10 IBU)  
15 min - 1.9 g - Idaho #7 - 12.5% (5 IBU)  
10 min - 3.7 g - Idaho #7 - 12.5% (7 IBU)  
5 min - 7.3 g - Idaho #7 - 12.5% (8 IBU)  
2 min - 14.9 g - Idaho #7 - 12.5% (7 IBU)

**Dry Hops**  
4 days - 15.3 g - Idaho #7 - 12.5%

**Miscellaneous**  
Mash - 1.91 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.7 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.82 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

**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 : 4.46 L  
Sparge Water : 4.85 L  
Boil Time : 60 min  
Total Water : 9.31 L



Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
High fermentability  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Temperature

**Fermentation Profile**  
Ale  
20 °C - 8 days - Primary

**Water Profile**  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 125 Mg 20 Na 8 Cl 56 SO 304 HCO 17

SO/Cl ratio: 5.4  
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

Water Profile: Ca 125 | Mg 20 | Na 8 | SO4 310 | Cl 56