

User upper (20230228) - 4.6%

American Pale Ale

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Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.68
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.047
Final Gravity : 1.012

Fermentables (1.22 kg)

977 g - Low Colour Maris Otter 3 EBC (80%)
^ The Malt Miller (UK) MAL-00-073
122 g - Premium English Caramalt 60 EBC (10%)
^ The Malt Miller (UK) MAL-01-033
73 g - Carapils 4 EBC (6%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
49 g - Malted Oats 2 EBC (4%)

Hops (8.2 g)

60 min - 3.3 g - Columbus (Tomahawk) - 14% (2...
10 min - 4.9 g - Target (T90) - 11% (9 IBU)

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.16 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 - Lallemend (LalBrew) Nottingham Yeast
^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 3.66 L
Sparge Water : 5.39 L
Boil Time : 60 min
Total Water : 9.05 L



12 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 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:

Recipe Notes

Pitch 4 grams yeast.