

19 EBC

xBmt-20200420 Whole Cone Vs. Pellet Hops In Dry Hop - 5.3%

American Pale Ale Author: Brian Hall

Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.65
Colour : 19 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.054
Final Gravity : 1.014

Fermentables (1.38 kg)

1.069 kg - Lamonta American-style Pale Malt (... 94 g - Caramel/Crystal Malt - 15L 29.5 EBC (6... 94 g - Vanora Vienna-style Malt (Mecca Grade)...

78 g - Victory Malt 49.5 EBC (5.6%)

47 g - Caramel/Crystal Malt - 60L 118 EBC (3.4%)

Hops (45.9 g)

60 min - 3.9 g - Magnum - 11.6% (22 IBU) 25 min - 3.8 g - Perle - 8.6% (10 IBU) 10 min - 3.8 g - Fuggles - 4.4% (3 IBU) 2 min - 4 g - Fuggles - 4.4% (1 IBU)

Dry Hops

5 days - 30.4 g - Centennial - Whole Cone OR...

Miscellaneous

Mash - 5.68 g - Calcium Chloride (CaCl2) 33 %... ^ Lot # 115038

^ Brouwstore (NL) 055.035.0 Mash - 1.88 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 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 : 4.15 L
Sparge Water : 5.06 L
Boil Time : 60 min
Total Water : 9.21 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

03 Medium Body Profile (152F)

72.9 °C - Strike Temp 66.7 °C - 60 min - Mash In

Fermentation Profile

Imported

19.4 °C - 10 days - Primary 19.4 °C - 10 days - Secondary 18.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl... Ca 126 Mg 2 Na 3 Cl 135 SO 118 HCO 17

SO/Cl ratio: 0.9 Mash pH: 5.22 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 126 | Mg 0 | Na 0 | S04 118 | Cl 135 http://brulosophy.com/2020/04/20/whole-cone-vs-pellet-hops-when-used-to-dry-hop-a-pale-ale-exbeeriment-results/