

The Hop Chronicles | US Goldings (2020) Pale Ale - 6%

American Pale Ale

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Type: All Grain

IBU : 38 (Tinseth)  
BU/GU : 0.63  
Colour : 14 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.049  
Original Gravity : 1.060  
Final Gravity : 1.014

Fermentables (1.53 kg)

1.274 kg - Lamonta: Pale American Barley Malt...  
255 g - Vanora: Vienna-style Barley Malt 17.5...

Hops (59.8 g)

45 min - 6.7 g - US Golding - 5% (14 IBU)  
30 min - 7.5 g - US Golding - 5% (13 IBU)  
10 min - 7.5 g - US Golding - 5% (6 IBU)  
5 min - 7.5 g - US Golding - 5% (3 IBU)  
2 min - 15.3 g - US Golding - 5% (3 IBU)

Dry Hops

4 days - 15.3 g - US Golding - 5%

Miscellaneous

Mash - 1.84 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.11 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.62 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.65 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Imperial Yeast Flagship A07

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.31 L  
Post-Boil Vol : 5.96 L

Mash Water : 4.59 L  
Sparge Water : 4.31 L  
Boil Time : 45 min  
Total Water : 8.9 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate 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: 5.28  
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:



14 EBC

Recipe Notes

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