

The Hop Chronicles | Chinook (2020) Pale Ale - 5.4%

American Pale Ale
Author: Paul Amico

Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.66
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.055
Final Gravity : 1.014

Fermentables (1.41 kg)
1.173 kg - Lamonta : Pale American Barley Mal...
234 g - Vanora : Vienna-style Barley Malt (Me...

Hops (37.7 g)
First Wort 60 - 1.6 g - Chinook - 13.8% (12 IBU)
20 min - 2.7 g - Chinook - 13.8% (10 IBU)
10 min - 3.2 g - Chinook - 13.8% (7 IBU)
2 min - 15.1 g - Chinook - 13.8% (8 IBU)

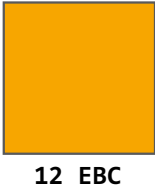
Dry Hops
4 days - 15.1 g - Chinook - 13.8%

Miscellaneous
Mash - 1.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 2.47 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

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 : 4.22 L
Sparge Water : 5.01 L
Boil Time : 60 min
Total Water : 9.23 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
BIAB Medium Body (152F)
72.9 °C - Strike Temp
66.7 °C - 60 min - Saccharification

Fermentation Profile
Imported
18.9 °C - 7 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 87 Mg 2 Na 10 Cl 50 SO 153 HCO 17

SO/Cl ratio: 3.1
Mash pH: 5.4
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 92 | Mg 1 | Na 10 | SO4 153 | Cl 50