

The Hop Chronicles | Caliente (2019) Pale Ale - 5.1%

American Pale Ale
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Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.62
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Final Gravity : 1.014

Fermentables (1.37 kg)
1.138 kg - Lamonta : Pale American Barley Mal...
228 g - Vanora : Vienna-style Barley Malt (Me...

Hops (32.7 g)
40 min - 2 g - Caliente - 17.7% (15 IBU)
20 min - 2 g - Caliente - 17.7% (10 IBU)
2 min - 13.6 g - Caliente - 17.7% (9 IBU)

Dry Hops
3 days - 15.1 g - Caliente - 17.7%

Miscellaneous
Mash - 1.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 2.46 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 ml - 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 : 4.1 L
Sparge Water : 5.09 L
Boil Time : 60 min
Total Water : 9.19 L



11 EBC

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: 5.39
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