

The Hop Chronicles | Harlequin (2023) Pale Ale - 5%

American Pale Ale  
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Type: All Grain

IBU : 37 (Tinseth)  
BU/GU : 0.73  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.050  
Final Gravity : 1.012

Fermentables (1.26 kg)  
1.053 kg - Pale 2-Row Malt 3.9 EBC (83.3%)  
211 g - Vienna Malt 5.9 EBC (16.7%)

Hops (40.4 g)  
60 min - 1.9 g - Harlequin - 13.4% (12 IBU)  
20 min - 2.7 g - Harlequin - 13.4% (10 IBU)  
5 min - 5.6 g - Harlequin - 13.4% (7 IBU)  
2 min - 15.1 g - Harlequin - 13.4% (8 IBU)

Dry Hops  
4 days - 15.1 g - Harlequin - 13.4%

Miscellaneous  
Mash - 1.9 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 4.88 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

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 : 3.79 L  
Sparge Water : 5.3 L  
Boil Time : 60 min  
Total Water : 9.09 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  
18.9 °C -8 days - Primary

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 155 Mg 2 Na 3 Cl 49 SO 303 HCO 17

SO/Cl ratio: 6.2  
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 155 | Mg 0 | Na 0 | SO4 306 | Cl 49