

The Hop Chronicles | Sonnet (2020) Pale Ale - 5.3%

American Pale Ale  
Author: Mike Neville  
  
Type: All Grain

IBU : 42 (Tinseth)  
BU/GU : 0.78  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol  
  
Pre-Boil Gravity : 1.041  
Original Gravity : 1.053  
Final Gravity : 1.013

Fermentables (1.37 kg)  
1.138 kg - Pale Malt 2-Row 3.9 EBC (83.3%)  
228 g - Vienna Malt 6.9 EBC (16.7%)

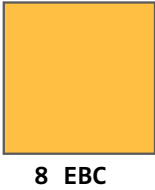
Hops (59.9 g)  
60 min - 6.8 g - Sonnet - 5.4% (18 IBU)  
20 min - 7.5 g - Sonnet - 5.4% (11 IBU)  
10 min - 7.5 g - Sonnet - 5.4% (6 IBU)  
5 min - 7.5 g - Sonnet - 5.4% (4 IBU)  
2 min - 15.3 g - Sonnet - 5.4% (3 IBU)

Dry Hops  
4 days - 15.3 g - Sonnet - 5.4%

Miscellaneous  
Mash - 1.88 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.68 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.77 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 : 4.1 L  
Sparge Water : 5.09 L  
Boil Time : 60 min  
Total Water : 9.19 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: 5.3  
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 125 | Mg 20 | Na 8 | SO4 310 | Cl 56