

Sierra Nevada Pale (clone) - 5.6%

American Pale Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 61 (Tinseth)
BU/GU : 1.11
Colour : 16 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.055
Final Gravity : 1.012

Fermentables (1.35 kg)

1.264 kg - Maris Otter 5.5 EBC (93.8%)
^ The Malt Miller (UK) MAL-00-038
84 g - Crystal Malt 150 EBC (6.2%)
^ The Malt Miller (UK) MAL-01-008

Hops (26.6 g)

60 min - 11.2 g - Cascade (T90) - 7.5% (40 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
15 min - 9.8 g - Cascade (T90) - 7.5% (19 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

10 min hopstand @ 80 °C
10 min - 5.6 g - Cascade (T90) - 7.5% (2 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Crossmyloof FIVE

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.04 L
Sparge Water : 5.13 L
Boil Time : 60 min
Total Water : 9.17 L



16 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.38
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

4500g Maris Otter
300g XL Crystal