

## West Coast Pale Ale (20250808) - 5.1%

### American Pale Ale

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Type: All Grain

IBU	: 53 (Tinseth)
BU/GU	: 1.11
Colour	: 9 EBC
Carbonation	: 2.4 CO <sub>2</sub> -vol

Pre-Boil Gravity	: 1.037
Original Gravity	: 1.048
Final Gravity	: 1.009

### Fermentables (1.21 kg)

718 g - Europils Malt 3.4 EBC (59.4%)
302 g - Extra Pale Maris Otter 3.1 EBC (25%)
^ The Malt Miller (UK) MAL-00-040
151 g - Munich Malt 24 EBC (12.5%)
^ The Malt Miller (UK) MAL-00-027
38 g - Caramalt 29.5 EBC (3.1%)
^ The Malt Miller (UK) MAL-01-014

### Hops (51.7 g)

60 min - 3.1 g - Magnum - 10.7% (17 IBU)
^ The Malt Miller (UK) HOP-06-009
10 min - 7.5 g - Simcoe - 12.2% (18 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)
10 min - 3.7 g - Summit - 17% (12 IBU)

### Hop Stand

10 min hopstand @ 80 °C
10 min - 7.5 g - Simcoe - 12.2% (3 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)
10 min - 5.6 g - Summit - 17% (4 IBU)

### Dry Hops

4 days - 11.2 g - Simcoe - 12.2%
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)
4 days - 7.5 g - Strata - 12%
4 days - 5.6 g - Summit - 17%

### Miscellaneous

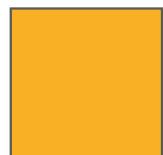
Mash - 1.7 g - Calcium Chloride (CaCl <sub>2</sub> ) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.47 g - Epsom Salt (MgSO <sub>4</sub> )
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.78 g - Gypsum (CaSO <sub>4</sub> )
^ The Malt Miller (UK) CHE-03-004

### Yeast

0.4 pkg - Fermentis Safale American US-05
^ Brouwmaatje (NL) BM-BV.40719

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

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



Mash Water	: 3.63 L
Sparge Water	: 5.41 L
Boil Time	: 60 min
Total Water	: 9.04 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °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 99 Mg 18 Na 8 Cl 52 SO 239 HCO 17

SO/Cl ratio: 4.6

Mash pH: 5.31

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

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## Recipe Notes

Target: ABV = 5.1 %, IBU = 43, OG = 1.046, FG = 1.008.