

The Hop Chronicles | Dr. Rudi (2020) Pale Ale - 5.6%

American Pale Ale
Author: Mike Neville

Type: All Grain

IBU : 40 (Tinseth)
BU/GU : 0.72
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.056
Final Gravity : 1.013

Fermentables (1.43 kg)
1.189 kg - Pale Malt 2-Row 3.9 EBC (83.3%)
238 g - Vienna Malt 6.9 EBC (16.7%)

Hops (43 g)
60 min - 1.5 g - Dr. Rudi - 10.7% (8 IBU)
30 min - 3.8 g - Dr. Rudi - 10.7% (14 IBU)
10 min - 7.5 g - Dr. Rudi - 10.7% (13 IBU)
2 min - 15.1 g - Dr. Rudi - 10.7% (6 IBU)

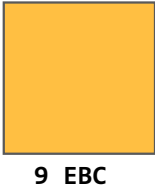
Dry Hops
4 days - 15.1 g - Dr. Rudi - 10.7%

Miscellaneous
Mash - 0.83 g - Calcium Chloride (CaCl2) 33 %
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.69 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.8 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 : 4.28 L
Sparge Water : 4.97 L
Boil Time : 60 min
Total Water : 9.25 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
High 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: 5.31
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

Water Profile: Ca 125 | Mg 20 | Na 8 | SO4 310 | Cl 56