

The Hop Chronicles | Taiheke (2020) Pale Ale - 5.4%

American Pale Ale  
Author: Paul Amico

Type: All Grain

IBU : 35 (Tinseth)  
BU/GU : 0.67  
Colour : 9 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040  
Original Gravity : 1.053  
Final Gravity : 1.012

Fermentables (1.35 kg)  
1.122 kg - Pelton: Pilsner-style Barley Malt...  
224 g - Vanora: Vienna-style Barley Malt 13.8...

Hops (41.1 g)  
60 min - 2.3 g - Taiheke - 8.6% (10 IBU)  
30 min - 3.8 g - Taiheke - 8.6% (12 IBU)  
15 min - 4.8 g - Taiheke - 8.6% (9 IBU)  
2 min - 15.1 g - Taiheke - 8.6% (5 IBU)

Dry Hops  
4 days - 15.1 g - Taiheke - 8.6%

Miscellaneous  
Mash - 1.5 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.16 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 2.45 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

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 : 4.04 L  
Sparge Water : 5.13 L  
Boil Time : 60 min  
Total Water : 9.17 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 - 14 days - Primary

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 87 Mg 2 Na 10 Cl 50 SO 153 HCO 17

SO/Cl ratio: 3.1  
Mash pH: 5.39  
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:



9 EBC

Recipe Notes

Water Profile: Ca 92 | Mg 1 | Na 10 | SO4 153 | Cl 50