

AnOtter Cascade Pale Ale v2 - 5.9%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.72
 Colour : 18 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.059
 Final Gravity : 1.014

Fermentables (1.45 kg)

1.4 kg - Pale Ale Malt 10 EBC (96.6%)
 ^ Lot # 20220628
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 50 g - Chateau Crystal 150 EBC (3.5%)
 ^ Lot # 2500005818412
 ^ Brouwmaatje (NL) BM-BL. 051.619.25/1

Hops (18.8 g)

75 min - 4.4 g - Cascade (T90) - 7.5% (16 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 60 min - 4.4 g - Cascade (T90) - 7.5% (15 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 15 min - 5 g - Cascade (T90) - 7.5% (8 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 5 min - 5 g - Cascade (T90) - 7.5% (3 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.87 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.54 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.29 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.43 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemend (LalBrew) American West C...

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.35 L
 Sparge Water : 5.37 L
 Boil Time : 75 min
 Total Water : 9.72 L



18 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 75.5 °C - Strike Temp
 69 °C - 60 min - Temperature
 76 °C - 15 min - Mash out

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 94 Mg 15 Na 49 Cl 50 SO 253 HCO 81

SO/Cl ratio: 5
 Mash pH: 5.25
 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

Target: ABV = 6.2 %, IBU = 45, EBC = 11-12, OG = 1.060, FG = 1.013.

Yeast: US-05 or BRY-97.