

Sierra Riwaka - 5.6%

American Pale Ale

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Type: All Grain

IBU : 41 (Tinseth)  
BU/GU : 0.83  
Colour : 16 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
Original Gravity : 1.048  
Total Gravity : 1.050  
Final Gravity : 1.007

Fermentables (1.18 kg)

1.1 kg - Pale Ale Malt 6 EBC (93.2%)  
^ The Malt Miller (UK) MAL-00-010  
80 g - Heritage 1823 Greenwich Crystal Malt 1...  
^ The Malt Miller (UK) MAL-00-044  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (33.2 g)

60 min - 4.3 g - Magnum - 10.7% (23 IBU)  
^ The Malt Miller (UK) HOP-06-009  
30 min - 2.3 g - Perle (T90) - 6.6% (6 IBU)  
^ The Malt Miller (UK) HOP-06-001  
10 min - 13.3 g - Riwaka - 5.25% (13 IBU)

Dry Hops

3 days - 13.3 g - Riwaka - 5.25%

Miscellaneous

Mash - 0.98 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.61 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.97 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.19 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.34 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Primary - 0.133 ml - Brewers Clarex

Yeast

0.6 pkg - Bootleg Biology OSLO kveik

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.54 L  
Sparge Water : 5.47 L  
Boil Time : 60 min  
Total Water : 9.01 L



16 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature  
76 °C - 15 min - Mash out

Fermentation Profile

Ale  
30 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 100 Mg 15 Na 75 Cl 131 SO 200 HCO 94

SO/Cl ratio: 1.5  
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:

Recipe Notes

Target: ABV = 5.61 %, IBU = 42.22, EBC = 23.6, OG = 1.052, FG = 1.009.