

## noname (20250414) - 5.1%

### New Zealand Pale Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 50 (Tinseth)  
 BU/GU : 0.94  
 Colour : 16 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.053  
 Final Gravity : 1.014

### Fermentables (1.31 kg)

1.123 kg - Hook Head Irish Pale Malt 5 EBC (8...  
 75 g - Dextrin Malt 3 EBC (5.7%)  
 75 g - Wheat Malt 4.1 EBC (5.7%)  
 37 g - Medium Crystal 240 265 EBC (2.8%)

### Hops (16 g)

45 min - 6.2 g - Southern Cross - 13% (36 IBU)  
 15 min - 4.2 g - Nelson Sauvin (T90) - 10.7%...  
 ^ The Malt Miller (UK) HOP-07-002

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 5.6 g - Nelson Sauvin (T90) - 10.7%...  
 ^ The Malt Miller (UK) HOP-07-002

### Miscellaneous

Mash - 0.35 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.34 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.48 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.82 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.4 pkg - Crossmyloof PIA

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

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

Mash Water : 3.93 L  
 Sparge Water : 5.21 L  
 Boil Time : 60 min  
 Total Water : 9.14 L



16 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °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 118 Mg 18 Na 28 Cl 55 SO 300 HCO 44

SO/Cl ratio: 5.5

Mash pH: 5.34

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

New Zealand Pale Ale.