

What Difference Does Yeast Make? - 4.9%

American Pale Ale

Author: The Malt Miller

Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.47
Colour : 11 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.045
Final Gravity : 1.008

Fermentables (1.12 kg)

516 g - BEST Heidelberg 2.5 EBC (46.1%)
516 g - Pale Ale Malt 6 EBC (46.1%)
^ The Malt Miller (UK) MAL-00-010
59 g - Carahell 25.5 EBC (5.3%)
29 g - Crystal Light 104 EBC (2.6%)

Hops (27.8 g)

60 min - 1.2 g - Summit - 17% (10 IBU)
7 min - 2.8 g - Summit - 17% (6 IBU)
2 min - 7 g - Summit - 17% (5 IBU)

Dry Hops

4 days - 16.8 g - Summit - 17%

Miscellaneous

Mash - 0.79 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.49 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.13 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1.226 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

Yeast

0.4 pkg - Mangrove Jack's Hophead Ale M66
^ The Malt Miller (UK)

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

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

Mash Water : 3.36 L
Sparge Water : 5.6 L
Boil Time : 60 min
Total Water : 8.96 L



11 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
19 °C - 10 days - Primary
14 °C - 4 days - Dry hopping
10 °C - 2 days - Cold crash
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.4
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 = 4.78 %, IBU = 34, OG = 1.045, FG = 1.008.

Pitch 4 grams of yeast.