

## Camden - Pale Ale (clone) - 4.3%

### American Pale Ale

Author: hopcopter

Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.76  
 Colour : 15 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.041  
 Final Gravity : 1.008

### Fermentables (1.02 kg)

787 g - Pilsen Malt 4 EBC (77.1%)  
 99 g - Munich type 1 15 EBC (9.7%)  
 61 g - Light Crystal 150 EBC (6%)  
 49 g - Wheat 4 EBC (4.8%)  
 25 g - Acidulated malt 7 EBC (2.5%)

### Hops (41.5 g)

60 min - 3.7 g - Perle - 4% (8 IBU)  
 15 min - 2.4 g - Citra - 12.8% (9 IBU)  
 15 min - 2.4 g - Perle - 4% (3 IBU)  
 15 min - 2.4 g - Simcoe - 12% (8 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 3.5 g - Citra - 12.8% (2 IBU)  
 10 min - 3.5 g - Simcoe - 12% (2 IBU)

### Dry Hops

4 days - 11.8 g - Citra - 12.8%  
 4 days - 11.8 g - Simcoe - 12%

### Miscellaneous

Mash - 0.79 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.49 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.17 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.09 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.3 pkg - Fermentis Safale American US-05  
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 3.06 L  
 Sparge Water : 5.8 L  
 Boil Time : 60 min  
 Total Water : 8.86 L



15 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

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

SO/Cl ratio: 5  
 Mash pH: 5.26  
 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: