

Dr Smurto's Golden Ale - 4.6%

American Pale Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 38 (Tinseth)
BU/GU : 0.81
Colour : 15 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.047
Final Gravity : 1.012

Fermentables (4.42 kg)

2.493 kg - Pale Ale Finest Maris Otter 5 EBC...
831 g - Munich Malt 15.5 EBC (18.8%)
831 g - Wheat Malt, Ger 3.9 EBC (18.8%)
263 g - Caramunich Malt 110 EBC (6%)

Hops (62 g)

60 min - 16 g - Amarillo - 8.8% (18 IBU)
20 min - 23 g - Amarillo - 8.8% (17 IBU)

Hop Stand

30 min hopstand @ 75 °C
30 min - 23 g - Amarillo - 8.8% (3 IBU)

Miscellaneous

Mash - 1.59 g - Calcium Chloride (CaCl2)
Mash - 2.77 g - Epsom Salt (MgSO4)
Mash - 6.2 g - Gypsum (CaSO4)
Sparge - 1.51 g - Calcium Chloride (CaCl2)
Sparge - 2.63 g - Epsom Salt (MgSO4)
Sparge - 5.9 g - Gypsum (CaSO4)
15 min - Boil - 1 tsp - Polyclar Brewbrite
10 min - Boil - 0.5 tsp - Yeast Nutrients

Yeast

45.9 ml - DCL/Fermentis Safale American US-05

Grainfather

Batch Size : 21 L
Boil Size : 27.42 L
Post-Boil Vol : 22.92 L

Mash Water : 15.43 L
Sparge Water : 15.52 L
Boil Time : 90 min
Total Water : 30.95 L

Brewhouse Efficiency: 73%
Mash Efficiency: 76.5%

Mash Profile

Medium fermentability
67 °C - 60 min - Mash In
76 °C - 10 min - Mash Out

Fermentation Profile

Imported
18 °C - 14 days - Primary
4 °C - 0 days - Conditioning

Water Profile

Shearwater (Pale Ale)
Ca 132 Mg 19 Na 3 Cl 56 SO 309

SO/Cl ratio: 5.5
Mash pH: 5.46

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



15 EBC