

Lady Godiva's Fiver - 5%

American Pale Ale

Author: Geoffrey Shread

Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.74
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.049
 Final Gravity : 1.011

Fermentables (1.2 kg)

1.123 kg - Pale Ale Malt 6 EBC (93.4%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-010
 80 g - Crystal Malt 130 EBC (6.7%)
 ^ The Malt Miller (UK) MAL-01-029

Hops (32.2 g)

60 min - 2.1 g - Magnum - 10.7% (11 IBU)
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...
 ^ The Malt Miller (UK) HOP-06-009
 30 min - 3.5 g - Perle (T90) - 6.6% (9 IBU)
 ^ The Malt Miller (UK) HOP-06-001
 10 min - 13.3 g - Godiva - 6.7% (16 IBU)

Dry Hops

5 days - 13.3 g - Godiva - 6.7%

Miscellaneous

Mash - 0.8 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 - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.15 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

Yeast

0.3 pkg - Lallemant (LalBrew) Voss Kveik
 ^ The Malt Miller (UK) YEA-02-048

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

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

Mash Water : 3.61 L
 Sparge Water : 5.42 L
 Boil Time : 60 min
 Total Water : 9.03 L



17 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

Ale
 36 °C - 10 days - Primary

Water Profile

02 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: 5.39
 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 = 5.6 %, IBU = 36.89, EBC = 12.04, OG = 1.053, FG = 1.010.
<https://www.brewersfriend.com/homebrew/recipe/view/1068046/lady-godiva-s-fiver>