

Shipyard Brewing Company - Pale Ale (clone) v2 - 4.3%

Blonde Ale

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Type: All Grain

IBU : 49 (Tinseth)
 BU/GU : 1.22
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.003
 Original Gravity : 1.038
 Total Gravity : 1.040
 Final Gravity : 1.007

Fermentables (777 g)

675 g - 10 min - Boil - Premium Grade Light L...
 ^ The Malt Miller (UK) EXT-01-010
 85 g - Crystal Malt 150 EBC (10.9%)
 ^ The Malt Miller (UK) MAL-01-008
 17 g - Torrified Wheat 4.5 EBC (2.2%)
 ^ Get 'Er Brewed (IE) GEB2151
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (43.7 g)

30 min - 3.5 g - Mosaic (T90) - 11.8% (22 IBU)
 ^ The Malt Miller (UK) HOP-05-012
 15 min - 3.5 g - Cascade (T90) - 6.5% (8 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 10 min - 3.5 g - Citra - 12.1% (12 IBU)
 ^ The Malt Miller (UK) HOP-05-003

Hop Stand

10 min hopstand @ 80 °C
 10 min - 7 g - Citra - 12.1% (5 IBU)
 10 min - 5.2 g - Cascade (T90) - 6.5% (2 IBU)

Dry Hops

9 days - 14 g - Cascade (T90) - 6.5%
 6 days - 7 g - Citra - 12.1%

Miscellaneous

Mash - 0.26 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.69 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.68 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.05 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.35 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 1.239 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

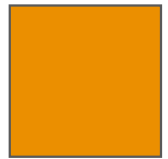
Yeast

0.4 pkg - Lallemend (LalBrew) American West C...

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

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

Mash Water : 0.26 L
 Sparge Water : 7.7 L
 Boil Time : 60 min
 Total Water : 7.96 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Steep (45 min)
 74.3 °C - Strike Temp
 68 °C - 45 min - Steep

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 2.69

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:

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Recipe Notes

Target: ABV = 4.5 %, IBU = 55.