

Hopalaa - Sabro Dew (clone) - 5.1%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.64
 Colour : 9 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.045
 Total Gravity : 1.047
 Final Gravity : 1.008

Fermentables (1.11 kg)

975 g - Pale Ale Malt 6 EBC (88.2%)
 ^ The Malt Miller (UK) MAL-00-010
 90 g - Pale Wheat Malt 4 EBC (8.1%)
 ^ The Malt Miller (UK) MAL-00-032
 40 g - Carapils 4 EBC (3.6%)
 ^ The Malt Miller (UK) MAL-01-016
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (27 g)

15 min - 3 g - Galaxy (T90) - 13.8% (12 IBU)
 ^ The Malt Miller (UK) HOP-07-001
 15 min - 3 g - Sabro (HBC 438) (T90) - 14.8%...
 ^ The Malt Miller (UK) HOP-05-024

Hop Stand

15 min hopstand @ 80 °C
 15 min - 4 g - Sabro (HBC 438) (T90) - 14.8%...
 10 min - 5 g - Citra - 12.1% (3 IBU)

Dry Hops

7 days - 6 g - Citra - 12.1%
 7 days - 6 g - Sabro (HBC 438) (T90) - 14.8%

Miscellaneous

Mash - 0.45 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 Sparge - 1.02 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK)
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20

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

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

Mash Water : 3.32 L
 Sparge Water : 5.62 L
 Boil Time : 60 min
 Total Water : 8.94 L



9 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
 20 °C - 14 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 100 Mg 15 Na 68 Cl 92 SO 212

SO/Cl ratio: 2.3
 Mash pH: 5.38
 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:

Hopala - Sabro Dew (clone)

Recipe Notes

Target: ABV = 5.2 %, IBU = 30, EBC = 9.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).