

## James Squire - One Fifty Lashes Pale Ale (clone) - 6.2%

### American Pale Ale

Author: Newcastle Brew Shop

Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.54  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042  
 Original Gravity : 1.054  
 Total Gravity : 1.057  
 Final Gravity : 1.010

### Fermentables (1.35 kg)

835 g - Pilsner 3.5 EBC (61.9%)  
 ^ The Malt Miller (UK) MAL-00-074  
 415 g - Wheat Malt 4 EBC (30.7%)  
 ^ The Malt Miller (UK) MAL-04-004  
 100 g - Caramalt 35 EBC (7.4%)  
 ^ The Malt Miller (UK) MAL-01-032  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (15.5 g)

60 min - 3.5 g - Super Pride - 14.25% (24 IBU)  
 10 min - 6 g - Willamette - 5.5% (6 IBU)  
 1 min - 3 g - Amarillo - 9.2% (1 IBU)  
 1 min - 3 g - Nelson Sauvin - 12% (1 IBU)

### Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.5 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.21 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Fermentis Safale American US-05

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

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

Mash Water : 4.05 L  
 Sparge Water : 5.13 L  
 Boil Time : 60 min  
 Total Water : 9.18 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability plus mash out  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 12 Mg 15 Na 49 Cl 50 SO 55

SO/Cl ratio: 1.1  
 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

Adapted the malt bill for availability.