

## House Pale - 5%

### American Pale Ale

Author: John Finch / The Malt Miller

Type: All Grain

IBU : 46 (Tinseth)  
 BU/GU : 0.93  
 Colour : 19 EBC  
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.048  
 Total Gravity : 1.050  
 Final Gravity : 1.012

### Fermentables (1.18 kg)

1.034 kg - Pale Ale Malt 5.5 EBC (87.5%)  
 ^ The Malt Miller (UK) MAL-00-042  
 148 g - Extra Light Crystal Malt 100 EBC (12.5%)  
 ^ The Malt Miller (UK) MAL-01-031  
 29 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (31.4 g)

60 min - 4.9 g - Northern Brewer (T90) - 7.8%...  
 ^ The Malt Miller (UK) HOP-06-003  
 45 min - 5.9 g - Cascade (T90) - 6.5% (18 IBU)  
 ^ The Malt Miller (UK) HOP-05-005  
 10 min - 5.9 g - Cascade (T90) - 6.5% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-005

### Hop Stand

5 min hopstand @ 80 °C  
 5 min - 14.7 g - Cascade (T90) - 6.5% (2 IBU)

### Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.49 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.19 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.14 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Fermentis SafAle English Ale S-04  
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 3.55 L  
 Sparge Water : 5.46 L  
 Boil Time : 60 min  
 Total Water : 9.01 L



19 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### 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: 5.38  
 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:

### Recipe Notes

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## Recipe Notes

Target: ABV = 5.2 %, IBU = 47.6, EBC = 13.6, OG = 1.049, FG = 1.010.