

Ninja Fruit Fly - 5.5%

American Pale Ale

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Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.73
 Colour : 18 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.010

Fermentables (1.29 kg)

700 g - Pale Ale 6 EBC (54.5%)
 285 g - Wheat Malt 4.8 EBC (22.2%)
 110 g - Melanoidin 70 EBC (8.6%)
 95 g - Biscuit 50 EBC (7.4%)
 95 g - Oats, Flaked 2.8 EBC (7.4%)

Hops (52.8 g)

Mash - 2.6 g - Citra - 12.9% (6 IBU)
 20 min - 3.9 g - Cascade - 6.5% (9 IBU)
 5 min - 3.9 g - Citra - 12.9% (9 IBU)

Hop Stand

30 min hopstand @ 82 °C
 30 min 82 °C - 8.2 g - Cascade - 6.5% (5 IBU)
 30 min 82 °C - 8.2 g - Citra - 12% (10 IBU)

Dry Hops

5 days - 13 g - Cascade - 6.5%
 5 days - 13 g - Citra - 12.9%

Miscellaneous

Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 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 : 3.85 L
 Sparge Water : 5.26 L
 Boil Time : 60 min
 Total Water : 9.11 L



18 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

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

Pitch 4 grams yeast.