

Long Hill Creek v2 - 6.2%

American Pale Ale

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 49 (Tinseth)
 BU/GU : 0.92
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
 Original Gravity : 1.053
 Final Gravity : 1.006

Fermentables (1.22 kg)

748 g - Pale Ale Malt 2-Row 7.9 EBC (61.1%)
 147 g - 10 min - Boil - Invert Sugar #1 23.5...
 98 g - Vienna Malt 7.9 EBC (8%)
 73 g - Amber Malt 43.5 EBC (6%)
 73 g - Flameout - Pilsen Light 4.5 EBC (6%)
 49 g - Pale Crystal Malt 60 EBC (4%)
 ^ The Malt Miller (UK) MAL-01-019
 36 g - Carapils 2.6 EBC (2.9%)

Hops (25.9 g)

First Wort - 5.9 g - Cluster Fugget (T90) - 8...
 ^ Yakima Chief
 10 min - 4.3 g - Ahtanum - 3.8% (4 IBU)
 ^ Worcester Hop Shop (UK)
 10 min - 4.3 g - Centennial (T90) - 9.1% (9 IBU)
 ^ The Malt Miller (UK) HOP-05-006
 5 min - 3 g - Centennial (T90) - 9.1% (4 IBU)
 ^ The Malt Miller (UK) HOP-05-006

Hop Stand

10 min hopstand @ 80 °C
 10 min - 8.4 g - Ahtanum - 3.8% (1 IBU)

Yeast

0.6 pkg - White Labs Nottingham Ale Yeast WLP039

01 Brouwput 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.01 L
 Sparge Water : 6.73 L
 Boil Time : 90 min
 Total Water : 9.74 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 72.1 °C - Strike Temp
 66 °C - 90 min - Temperature

Fermentation Profile

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

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

Target: ABV = 5.7 %, IBU = 50, EBC = 15, OG = 1.053, FG = 1.010.