

## Trinity Pale Ale - 5.9%

### American Pale Ale

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Type: All Grain

IBU : 30 (Tinseth)  
 BU/GU : 0.53  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043  
 Original Gravity : 1.056  
 Final Gravity : 1.011

### Fermentables (1.45 kg)

798 g - Pale Ale 2-Row 6 EBC (54.9%)  
 468 g - Pilsner 4 EBC (32.2%)  
 66 g - Oats, Flaked 2.8 EBC (4.5%)  
 56 g - Carahell 25.5 EBC (3.9%)  
 36 g - Rice Hulls 0 EBC (2.5%)  
 29 g - Acidulated Malt 4.5 EBC (2%)

### Hops (58.7 g)

60 min - 1.7 g - Simcoe - 12.6% (10 IBU)  
 5 min - 6.7 g - Cascade - 7.1% (7 IBU)  
 5 min - 6.7 g - Hallertauer Mittelfrueh - 3.7...  
 5 min - 2.7 g - Simcoe - 12.6% (5 IBU)

### Hop Stand

15 min hopstand @ 80 °C  
 15 min 80 °C - 7.3 g - Hallertauer Mittelfrue...  
 15 min 80 °C - 6.7 g - Cascade - 7.1% (3 IBU)  
 15 min 80 °C - 1.7 g - Simcoe - 12.6% (1 IBU)

### Dry Hops

4 days - 8.4 g - Cascade - 7.1%  
 4 days - 8.4 g - Citra - 12%  
 4 days - 8.4 g - Simcoe - 13%

### Miscellaneous

Mash - 0.82 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 - 0.51 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.22 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.22 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

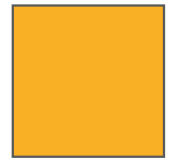
### Yeast

0.4 pkg - Fermentis Safale American US-05

### 01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 4.25 L  
 Sparge Water : 4 L  
 Boil Time : 60 min  
 Top-Up Water : 0.99 L  
 Total Water : 9.24 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability plus mash out  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature  
 78 °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 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5

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: