

xBmt-20191014 Impact Of Diacetyl Rest on English Ale - 4.5%

British Brown Ale

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Type: All Grain

IBU : 29 (Tinseth)
BU/GU : 0.59
Colour : 40 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Final Gravity : 1.016

Fermentables (1.29 kg)

541 g - IdaPils (Cargill) 3.2 EBC (42%)
541 g - Pale Ale Malt (Rahr) 6.9 EBC (42%)
171 g - Brown Malt 128 EBC (13.3%)
36 g - Chocolate Malt 885 EBC (2.8%)

Hops (4.8 g)

60 min - 1.8 g - Hallertau Magnum - 14% (12 IBU)
30 min - 3 g - Pekko - 15% (17 IBU)

Miscellaneous

Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.37 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.59 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Pub A09

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

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

Mash Water : 3.87 L
Sparge Water : 5.25 L
Boil Time : 60 min
Total Water : 9.12 L



40 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

154 No Sparge
74.8 °C - Strike Temp
68.3 °C - 60 min - Mash Step

Fermentation Profile

Imported
19.4 °C - 10 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 30 Mg 6 Na 30 Cl 64 SO 56

SO/Cl ratio: 0.9
Mash pH: 5.4
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

Water Profile: Ca 91 | Mg 0 | Na 8 | SO4 50 | Cl 100
<http://brulosophy.com/2019/10/14/the-impact-a-diacetyl-rest-has-on-british-ale-exbeeriment-results/>