

American Pale Ale - 4.6%

American Pale Ale

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Type: All Grain

IBU : 31 (Tinseth)
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Final Gravity : 1.011

Fermentables (1.12 kg)

1.123 kg - Maris Otter Pale Ale Malt 5.9 EBC...
 ^ The Malt Miller (UK) MAL-00-036

Hops (24.6 g)

60 min - 2.2 g - Amarillo (T90) - 8.4% (9 IBU)
 ^ The Malt Miller (UK) HOP-05-007
 10 min - 5.6 g - Amarillo (T90) - 8.4% (10 IBU)
 ^ The Malt Miller (UK) HOP-05-007
 10 min - 5.6 g - Cascade (T90) - 6.5% (8 IBU)
 ^ The Malt Miller (UK) HOP-05-005

Hop Stand

10 min hopstand @ 80 °C
 10 min - 5.6 g - Amarillo (T90) - 8.4% (2 IBU)
 10 min - 5.6 g - Cascade (T90) - 6.5% (2 IBU)

Miscellaneous

Mash - 0.45 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.31 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.01 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

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

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

Mash Water : 3.37 L
 Sparge Water : 5.59 L
 Boil Time : 60 min
 Total Water : 8.96 L

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

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 100 Mg 15 Na 68 Cl 92 SO 212

SO/Cl ratio: 2.3
 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:



9 EBC