

## xBmt-20200120 Bottle Conditioning: Crown Cap vs. Swing-Top - 5.8

### American Pale Ale

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Type: All Grain

IBU : 50 (Tinseth)  
BU/GU : 0.88  
Colour : 13 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.044  
Original Gravity : 1.058  
Final Gravity : 1.014

### Fermentables (1.46 kg)

1.309 kg - Mecca Grade Lamonta: Pale American...  
119 g - Mecca Grade Rimrock: Vienna-style Rye...  
30 g - Mecca Grade Opal 44: Toasted Toffee Ba...

### Hops (8.9 g)

60 min - 0.7 g - Pahto HBC 682 - 15% (5 IBU)  
60 min - 0.7 g - Summit - 15% (5 IBU)  
10 min - 7.5 g - Centennial Hop Hash - 32% (4...

### 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 - 3.24 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

### Yeast

0.5 pkg - Imperial Yeast Flagship A07

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

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

Mash Water : 4.37 L  
Sparge Water : 4.91 L  
Boil Time : 60 min  
Total Water : 9.28 L



13 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

### Mash Profile

Single Infusion, Light Body, No Mash Out  
71.6 °C - Strike Temp  
65.6 °C - 75 min - Mash In

### Fermentation Profile

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

### 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: 5.4  
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 156 | Mg 0 | Na 25 | SO4 156 | Cl 63  
<http://brulosophy.com/2020/01/20/bottle-conditioning-crown-cap-vs-swing-top-exbeeriment-results/>