

Citra Amarillo Vienna Voss Isolation Pale Ale - 4.7%

American Pale Ale

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Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.83
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Final Gravity : 1.010

Fermentables (1.19 kg)

1.194 kg - Vienna Malt 6.9 EBC (100%)

Hops (20.8 g)

60 min - 4 g - Summit - 17% (35 IBU)

Hop Stand

10 min hopstand @ 80 °C

10 min - 4.2 g - Amarillo (T90) - 8.4% (2 IBU)

10 min - 4.2 g - Citra (T90) - 12.1% (2 IBU)

Dry Hops

4 days - 4.2 g - Amarillo (T90) - 8.4%

4 days - 4.2 g - Citra (T90) - 12.1%

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.5 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.19 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 3.15 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004

Mash - 0.4 ml - Lactic Acid 80% 88%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Lallemend (LalBrew) Voss Kveik

^ The Malt Miller (UK) YEA-02-048

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

Batch Size : 5.6 L

Boil Size : 7.76 L

Post-Boil Vol : 5.96 L

Mash Water : 3.58 L

Sparge Water : 5.45 L

Boil Time : 60 min

Total Water : 9.03 L



10 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)

68.7 °C - Strike Temp

63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

18 °C - 10 days - Primary

21 °C - 4 days - Diacetyl rest

18 °C - 14 days - Carbonation

18 °C - 28 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

Target: ABV = 4.8 %, IBU = 38, EBC = 8, OG = 1.046, FG = 1.009.