

## Ahtanum Pale Ale - 6.2%

### English IPA

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 47 (Tinseth)  
 BU/GU : 0.82  
 Colour : 17 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.055  
 Total Gravity : 1.057  
 Final Gravity : 1.010

### Fermentables (1.41 kg)

1.06 kg - Pale Ale Malt 2-Row 7.9 EBC (75%)  
 141 g - Vienna Malt 7.9 EBC (10%)  
 99 g - Amber Malt 43.5 EBC (7%)  
 71 g - Crystal 20L 52 EBC (5%)  
 42 g - Carapils 2.6 EBC (3%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (27 g)

75 min - 5 g - Cluster Fugget (T90) - 8.1% (2...  
 ^ Yakima Chief  
 20 min - 4 g - Centennial (T90) - 9.5% (12 IBU)  
 ^ The Malt Miller (UK) HOP-05-006  
 10 min - 5 g - Ahtanum - 3.8% (4 IBU)  
 ^ Worcester Hop Shop (UK)  
 10 min - 5 g - Centennial (T90) - 9.5% (10 IBU)  
 ^ The Malt Miller (UK) HOP-05-006

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 8 g - Ahtanum - 3.8% (1 IBU)

### Miscellaneous

Mash - 0.69 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.26 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.68 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.28 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.51 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.6 pkg - White Labs Nottingham Ale Yeast WLP039

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.21 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.24 L  
 Sparge Water : 5.45 L  
 Boil Time : 75 min  
 Total Water : 9.69 L



17 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (90 min)  
 72.1 °C - Strike Temp  
 66 °C - 90 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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

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:

# Ahtanum Pale Ale

## Recipe Notes

Target: ABV = 6 %, IBU = 47, EBC = 15, OG = 1.055, FG = 1.010.  
Tweaked tyhe hop bill to meet 47 IBUs.