

## Nearly Nirvana Pale Ale - 6%

### American Pale Ale

Author: AHA

Type: All Grain

IBU : 44 (Tinseth)  
 BU/GU : 0.72  
 Colour : 13 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044  
 Original Gravity : 1.061  
 Final Gravity : 1.015

### Fermentables (1.54 kg)

1.475 kg - Pale Malt, 2-Row 3.5 EBC (95.7%)  
 67 g - Crystal Light 104 EBC (4.4%)

### Hops (18.8 g)

75 min - 4.4 g - Cascade (T90) - 7.5% (16 IBU)  
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100  
 60 min - 4.4 g - Cascade (T90) - 7.5% (15 IBU)  
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100  
 15 min - 5 g - Cascade (T90) - 7.5% (9 IBU)  
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100  
 5 min - 5 g - Cascade (T90) - 7.5% (4 IBU)  
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100

### Miscellaneous

Mash - 0.87 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.54 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.29 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.43 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.8 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Lallemend (LalBrew) American West C...

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

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

Mash Water : 4.63 L  
 Sparge Water : 5.18 L  
 Boil Time : 75 min  
 Total Water : 9.81 L



13 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 75.5 °C - Strike Temp  
 69 °C - 60 min - Temperature  
 76 °C - 15 min - Mash out

### 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: 5.38

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 = 6.2 %, IBU = 45, EBC = 11-12, OG = 1.060, FG = 1.013.

Yeast: US-05 or BRY-97.