

Sleepy Dog - 5.9%

American Pale Ale

Author: mattbowles / The Malt Miller

Type: All Grain

IBU : 65 (Tinseth)
 BU/GU : 1.03
 Colour : 18 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.061
 Total Gravity : 1.063
 Final Gravity : 1.018

Fermentables (1.5 kg)

1.182 kg - Golden Promise Pale Ale Malt 5 EBC...
 ^ The Malt Miller (UK) MAL-00-034
 193 g - Munich Malt I 15 EBC (12.8%)
 ^ The Malt Miller (UK) MAL-00-017
 66 g - Carapils 4 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-01-016
 63 g - Crystal Malt 150 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-01-008
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (50 g)

First Wort 60 - 2 g - Citra (T90) - 13% (13 IBU)
 ^ The Malt Miller (UK) HOP-05-003
 20 min - 6 g - Citra (T90) - 13% (23 IBU)
 ^ The Malt Miller (UK) HOP-05-003
 10 min - 6 g - Citra (T90) - 13% (15 IBU)
 ^ The Malt Miller (UK) HOP-05-003
 5 min - 6 g - Citra (T90) - 13% (10 IBU)
 ^ The Malt Miller (UK) HOP-05-003

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10 g - Citra (T90) - 13% (5 IBU)

Dry Hops

4 days - 20 g - Citra (T90) - 13%

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.25 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.83 pkg - Wyeast Labs London ESB Ale 1968

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

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

Mash Water : 4.51 L
 Sparge Water : 4.81 L
 Boil Time : 60 min
 Total Water : 9.32 L



18 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.7 °C - Strike Temp
 66.5 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18.5 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18.5 °C - 14 days - Carbonation
 18.5 °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: 5.39
 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:

Sleepy Dog

Recipe Notes

Target: ABV = 6-7 %, IBU = 66, OG = 1.060, FG = 1.012.