

Beyond Pale - 6.3%

American Pale Ale

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.61
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.057
 Total Gravity : 1.059
 Final Gravity : 1.011

Fermentables (1.44 kg)

1.047 kg - Pale 2-Row 3.5 EBC (72.8%)
 196 g - Caramel / Crystal 20L 39.5 EBC (13.6%)
 131 g - Pilsner 3.2 EBC (9.1%)
 65 g - Honey Malt 49.5 EBC (4.5%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (18.3 g)

60 min - 3.6 g - Phoenix - 11.6% (20 IBU)
 30 min - 2.1 g - Centennial (Whole) - 11.2% (...)

Hop Stand

20 min hopstand @ 90.2 °C
 20 min 90.2 °C - 4.2 g - Cascade (Whole) - 5....
 5 min 90.2 °C - 8.4 g - Citra (Whole) - 12.9%...

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 - 3.23 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

0.5 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 4.32 L
 Sparge Water : 4.94 L
 Boil Time : 60 min
 Total Water : 9.26 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 73.3 °C - Strike Temp
 67 °C - 60 min - Infusion

Fermentation Profile

Imported
 20 °C - 0 days - Primary

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

slightly hoppy pale ale or session-able IPA??