

Rentaghost - 4.7%

American Pale Ale

Author: Geoffrey Shread

Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.9
 Colour : 11 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.045
 Total Gravity : 1.047
 Final Gravity : 1.011

Fermentables (1.11 kg)

1.03 kg - Pale 2-Row 4.9 EBC (92.5%)
 28 g - Cara Malt 19.6 EBC (2.5%)
 28 g - Crystal 55L 108 EBC (2.5%)
 28 g - Rye 3.7 EBC (2.5%)
 28 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (35.5 g)

60 min - 4.9 g - Columbus - 13.2% (33 IBU)
 10 min - 9.3 g - Cascade - 5.8% (10 IBU)

Hop Stand

0 min 75 °C - 5.3 g - Cascade - 5.8%
 0 min 75 °C - 5.3 g - Citra - 11%

Dry Hops

0 days - 10.7 g - Citra - 11%

Miscellaneous

Mash - 0.79 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 - 0.49 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.12 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Lallemend Verdant IPA Verdant IPA

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

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

Mash Water : 3.34 L
 Sparge Water : 5.61 L
 Boil Time : 60 min
 Total Water : 8.95 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 73.3 °C - Strike Temp
 67 °C - 60 min - Strike
 76 °C - 15 min - Infusion

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: