

10 EBC

The Hop Chronicles | Aramis (2020) - 6%

American Pale Ale 01 Brouwpunt 5L (60min) (rev 4)

Author: Paul Amico Batch Size : 5.6 L Boil Size : 7.76 L

Post-Boil Vol : 5.96 L Type: All Grain

IBU Mash Water : 35 (Tinseth) BU/GU : 0.66 Sparge Water Colour : 10 EBC Boil Time Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040 : 1.053 Mash Efficiency: 73.3% Original Gravity : 1.007 Final Gravity

Fermentables (1.35 kg)

1.122 kg - Pelton: Pilsner-style Barley Malt...

224 g - Vanora: Vienna-style Barley Malt 17.5...

Hops (47.4 g)

60 min - 2.7 g - Aramis - 5.5% (7 IBU) 30 min - 7 g - Aramis - 5.5% (14 IBU) 15 min - 7.5 g - Aramis - 5.5% (10 IBU) 2 min - 15.1 g - Aramis - 5.5% (3 IBU)

Dry Hops

4 days - 15.1 g - Aramis - 5.5%

Miscellaneous

Mash - 0.81 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 - 0.5 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.21 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7 Mash - 3.2 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004 Mash - 0.7 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Imperial Yeast Flagship A07

: 5.13 L

: 4.04 L

: 60 min Total Water : 9.17 L

Brewhouse Efficiency: 71.8%

Mash Profile

03 - High/Moderate Fermentability

72.9 °C - Strike Temp

66.7 °C - 60 min - Temperature

Fermentation Profile

Ale

18.9 °C - 9 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: 5.38 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

Water Profile: Ca 92 | Mg 1 | Na 10 | SO4 153 | Cl 50