

## Bengali Tiger - 4.9%

### American Pale Ale

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Type: All Grain

IBU : 52 (Tinseth)  
 BU/GU : 1.13  
 Colour : 13 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.046  
 Final Gravity : 1.009

### Fermentables (1.14 kg)

836 g - Maris Otter 5.5 EBC (73.4%)  
 ^ The Malt Miller (UK) MAL-00-038  
 151 g - Munich Malt I 15 EBC (13.3%)  
 ^ The Malt Miller (UK) MAL-00-017  
 76 g - Carapils 4 EBC (6.7%)  
 ^ The Malt Miller (UK) MAL-01-016  
 76 g - Pale Crystal Malt 60 EBC (6.7%)  
 ^ The Malt Miller (UK) MAL-01-019

### Hops (58.2 g)

60 min - 5.3 g - Simcoe (Whole) - 13.2% (33 IBU)  
 10 min - 8.8 g - Cascade (Whole) - 9.2% (15 IBU)

### Hop Stand

5 min hopstand @ 80 °C  
 5 min - 8.8 g - Amarillo (Whole) - 8.9% (2 IBU)  
 5 min - 8.8 g - Centennial (Whole) - 11.5% (2...)

### Dry Hops

5 days - 17.7 g - Centennial (Whole) - 11.5%  
 5 days - 8.8 g - Cascade (Whole) - 9.2%

### Miscellaneous

10 min - Boil - 1.229 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1

### Yeast

0.3 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 : 3.42 L  
 Sparge Water : 5.55 L  
 Boil Time : 60 min  
 Total Water : 8.97 L



13 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### 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 = 4.72 %, IBU = 46.8, OG = 1.048, FG = 1.012.  
 Changed the 0 minute aroma to 5 minutes hopstand.  
 Change the 0 days dry hopping to 5 days.