

## Cincinnati Pale Ale - 4.2%

### American Pale Ale

Author: John J. Palmer (How To Brew)

Type: Partial Mash

IBU : 34 (Tinseth)  
 BU/GU : 0.87  
 Colour : 13 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.015  
 Original Gravity : 1.037  
 Total Gravity : 1.039  
 Final Gravity : 1.007

### Fermentables (596 g)

272 g - Flameout - Spray Dried Malt Extract -...  
 ^ The Malt Miller (UK) EXT-00-006  
 272 g - 60 min - Boil - Spray Dried Malt Extr...  
 ^ The Malt Miller (UK) EXT-00-006  
 52 g - 30 min - Mash - CaraMunich Type 3 150...  
 ^ The Malt Miller (UK) MAL-01-011  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (10.8 g)

60 min - 3.4 g - Nugget - 12% (25 IBU)  
 ^ Brouwland (BE) 053.291.1  
 15 min - 3.7 g - Cascade - 7% (8 IBU)

### Hop Stand

15 min hopstand @ 70 °C  
 15 min 70 °C - 3.7 g - Amarillo (T90) - 8.4%...

### Yeast

0.5 pkg - Fermentis Safale American US-05  
 ^ Lot # 52300 0623 225  
 ^ 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 : 0.16 L  
 Sparge Water : 7.77 L  
 Boil Time : 60 min  
 Total Water : 7.93 L



13 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Steep (30 min)  
 84.4 °C - Strike Temp  
 77 °C - 30 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### 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 = 4.2 %, IBU = 30, EBC = 10, OG = 1.042, FG = 1.010  
 Steep the crushed CaraMunich Type 3 malt in water of maximum 77 C for 30 minutes.