

Friday's Brew (20220315) - 4.7%

American Pale Ale

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.68
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Total Gravity : 1.046
 Final Gravity : 1.010

Fermentables (1.09 kg)

937 g - Maris Otter Pale Ale Malt 5.9 EBC (86...
 ^ Brouwstore (NL)
 112 g - Munich Malt 15 EBC (10.3%)
 ^ Brouwmaatje (NL) 051.043.8/1
 37 g - Caramalt 29.5 EBC (3.4%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (16.3 g)

60 min - 3.3 g - Belma - 9.8% (17 IBU)
 10 min - 3.7 g - Belma - 9.8% (8 IBU)
 10 min - 3.7 g - Huell Melon - 7.2% (6 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 1.9 g - Huell Melon - 7.2% (1 IBU)
 5 min - 3.7 g - Belma - 9.8% (1 IBU)

Miscellaneous

Mash - 0.79 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.49 g - Calcium Chloride (CaCl2) 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 - 3.11 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 - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.26 L
 Sparge Water : 5.66 L
 Boil Time : 60 min
 Total Water : 8.92 L



10 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 14 days - Primary
 20 °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: 5.38

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

Target: ABV = 4.7 %, IBU = 31, OG = 1.041, FG = 1.008.