

Cor Blimey - 3.9%

Classic English-Style Pale Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.75
 Colour : 15 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.044
 Final Gravity : 1.014

Fermentables (1.1 kg)

962 g - Pale Malt, Maris Otter (Thomas Fawcett...
 78 g - Melanoidin 70 EBC (7.1%)
 60 g - Light Crystal Malt 63 EBC (5.5%)

Hops (25.6 g)

60 min - 9.3 g - Bramling Cross - 5% (24 IBU)
 10 min - 7.5 g - Bramling Cross - 5% (7 IBU)
 2 min - 8.8 g - Bramling Cross - 5% (2 IBU)

Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.07 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.05 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.63 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.64 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

0.3 pkg - Wyeast Labs Ringwood Ale 1187

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.3 L
 Sparge Water : 6.54 L
 Boil Time : 90 min
 Total Water : 9.84 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Imported
 19.4 °C - 4 days - Primary
 19.4 °C - 10 days - Secondary
 18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 21 Mg 8 Na 6 Cl 10 SO 65
 SO/Cl ratio: 6.8
 Mash pH: 5.37
 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

Based roughly on the recipe from below link:
<https://beerandbrewing.com/amp/blackberry-bitter-english-pale-ale-recipe>