

## Aussie Ale - 4.6%

### Australian Ale

Author: Steve Nicholls

Type: All Grain

IBU : 28 (Tinseth)  
BU/GU : 0.63  
Colour : 17 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030  
Original Gravity : 1.044  
Final Gravity : 1.009

### Fermentables (1.28 kg)

1.057 kg - Pale Malt (2 Row) UK 4.9 EBC (82.8%)  
105 g - Munich Malt - 20L 39.5 EBC (8.2%)  
65 g - Cane (Beet) Sugar 0 EBC (5.1%)  
40 g - Caramel/Crystal Malt - 20L 39.5 EBC (3...  
10 g - Roasted Barley 590 EBC (0.8%)

### Hops (12.8 g)

First Wort 60 - 1.1 g - Pride of Ringwood (Wh...  
45 min - 1.1 g - Pride of Ringwood (Whole) -...  
15 min - 6.8 g - Pride of Ringwood (Whole) -...  
0 min - 3.8 g - Pride of Ringwood (Whole) - 10%

### Miscellaneous

Mash - 0.98 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.62 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.97 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.19 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.35 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

140.1 ml - Wyeast Labs American Ale 1056

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

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

Mash Water : 3.64 L  
Sparge Water : 5.4 L  
Boil Time : 60 min  
Total Water : 9.04 L



17 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

Single Infusion, Medium Body  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Mash In  
75.6 °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 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5  
Mash pH: 5.39  
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

FWH the first hop addition.  
Allow last addition to sit for 5 minutes to release aroma.