

Carmarthenshire APA - 6.3%

American Pale Ale

Author: The Malt Miller / costas-serafeimidis

Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.58
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051
 Original Gravity : 1.067
 Final Gravity : 1.019

Fermentables (1.66 kg)

1.545 kg - Spring Barley Pale Ale Malt 5 EBC...
 ^ The Malt Miller (UK) MAL-00-054
 70 g - CaraVienna 50 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-01-023
 42 g - Crystal T50 140 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-01-034

Hops (50.1 g)

60 min - 3.3 g - Columbus (T90) - 15.5% (23 IBU)
 ^ The Malt Miller (UK) HOP-05-009
 15 min - 5.3 g - Centennial (T90) - 9.1% (11...
 ^ The Malt Miller (UK) HOP-05-006
 5 min - 5 g - Cascade (T90) - 6.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-05-005

Hop Stand

10 min hopstand @ 75 °C
 10 min 75 °C - 9 g - Cascade (T90) - 6.5% (1...

Dry Hops

4 days - 15.7 g - Centennial (T90) - 9.1%
 2 days - 5.9 g - Cascade (T90) - 6.5%
 2 days - 5.9 g - Centennial (T90) - 9.1%

Miscellaneous

Mash - 0.84 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.52 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

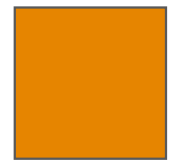
Yeast

0.9 pkg - Wyeast Labs Ringwood Ale 1187

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

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

Mash Water : 4.97 L
 Sparge Water : 4.5 L
 Boil Time : 60 min
 Total Water : 9.47 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

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: 5.4
 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:

Carmarthenshire APA

Recipe Notes

Target: ABV = 6.0 %, IBU = 46, OG = 1.052, FG = 1.006.

<https://www.themaltmiller.co.uk/product/carmarthenshire-apa/>

Centennial 7.5% 56gr dry hopping day 3 after end of fermentation for 4 days

Centennial 7.5% 21gr and Cascade 4.88% 21gr dry hopping day 5 after end of fermentation for 2 days