

Pina Colada Pale Ale - 5.1%

American Pale Ale

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.72
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Final Gravity : 1.010

Fermentables (1.21 kg)

562 g - Golden Promise Pale Ale Malt 5 EBC (4...
 ^ The Malt Miller (UK) MAL-00-034
 374 g - Pilsner 3.5 EBC (31%)
 ^ The Malt Miller (UK) MAL-00-074
 112 g - Rolled Oats 2 EBC (9.3%)
 ^ The Malt Miller (UK) MAL-03-009
 112 g - Wheat Malt 4.1 EBC (9.3%)
 45 g - Caramalt 29.5 EBC (3.7%)
 ^ The Malt Miller (UK) MAL-01-014

Hops (46.7 g)

60 min - 5.5 g - Bravo (T90) - 13.1% (36 IBU)
 ^ The malt Miller (GB) HOP-05-025
 0 min - 7.5 g - Sabro (HBC 438) (T90) - 14.8%
 ^ The Malt Miller (UK) HOP-05-024
 0 min - 7.5 g - Talus (HBC 692) (T90) - 8%
 ^ The Malt Miller (UK) HOP-05-039
 0 min - 5.6 g - Amarillo (T90) - 8.4%
 ^ The Malt Miller (UK) HOP-05-007

Dry Hops

4 days - 7.5 g - Sabro (HBC 438) (T90) - 14.8%
 ^ The Malt Miller (UK) HOP-05-024
 4 days - 7.5 g - Talus (HBC 692) (T90) - 8%
 ^ The Malt Miller (UK) HOP-05-039
 4 days - 5.6 g - Mosaic - 11.6%
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.16 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - White Labs California Ale WLP001

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

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

Mash Water : 3.62 L
 Sparge Water : 5.42 L
 Boil Time : 60 min
 Total Water : 9.04 L



8 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
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °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: 5.39
 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:

Pina Colada Pale Ale

Recipe Notes

Target: ABV = 5 %, IBU = 36, OG = 1.046, FG = 1.008.