

The Hop Chronicles | Brewer's Gold (2020) - 5.6%

American Pale Ale

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Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.64
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Final Gravity : 1.010

Fermentables (1.37 kg)

1.138 kg - Pelton: Pilsner-style Barley Malt...
228 g - Vanora: Vienna-style Barley Malt 13.8...

Hops (46.9 g)

First Wort 60 - 2.7 g - Brewer's Gold - 5.5%...
30 min - 6.5 g - Brewer's Gold - 5.5% (13 IBU)
15 min - 7.5 g - Brewer's Gold - 5.5% (10 IBU)
2 min - 15.1 g - Brewer's Gold - 5.5% (3 IBU)

Dry Hops

4 days - 15.1 g - Brewer's Gold - 5.5%

Yeast

0.3 pkg - Imperial Yeast Flagship A07

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

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

Mash Water : 4.1 L
Sparge Water : 5.09 L
Boil Time : 60 min
Total Water : 9.19 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
18.9 °C - 9 days - Primary

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

Water Profile: Ca 92 | Mg 1 | Na 10 | SO4 153 | Cl 50