

Nice summer beer in time for Christmas! - 4.6%

Classic English-Style Pale Ale

Author: Colliefish@homebrewinguk.com

Type: All Grain

IBU : 29 (Tinseth)
BU/GU : 0.63
Colour : 16 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.045
Final Gravity : 1.010

Fermentables (1.13 kg)

1 kg - Extra Pale Maris Otter 3.1 EBC (88.9%)
^ The Malt Miller (UK) MAL-00-040
125 g - Extra Light Crystal Malt 100 EBC (11.1%)
^ The Malt Miller (UK) MAL-01-031

Hops (38 g)

60 min - 3 g - Amarillo (T90) - 8.4% (13 IBU)
^ The Malt Miller (UK) HOP-05-007
60 min - 3 g - Cascade (BBC) - 6.2% (10 IBU)
^ The Malt Miller (GB) HOP-05-033

Hop Stand

20 min hopstand @ 80 °C
20 min - 6 g - Amarillo (T90) - 8.4% (4 IBU)
^ The Malt Miller (UK) HOP-05-007
20 min - 6 g - Cascade (BBC) - 6.2% (3 IBU)
^ The Malt Miller (GB) HOP-05-033

Dry Hops

2 days - 10 g - Amarillo (T90) - 8.4%
^ The Malt Miller (UK) HOP-05-007
2 days - 10 g - Cascade (BBC) - 6.2%
^ The Malt Miller (GB) HOP-05-033

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.32 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Lallemend (LalBrew) Verdant IPA
^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 3.38 L
Sparge Water : 5.58 L
Boil Time : 60 min
Total Water : 8.96 L



16 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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
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:

Nice summer beer in time for Christ...

Recipe Notes

Lowered 60 minutes hop gift.