

Pull The Pin - 5%

American Pale Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.63
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Final Gravity : 1.010

Fermentables (1.18 kg)

1.073 kg - Pilsen 3.7 EBC (90.6%)
 ^ The lightest of our base malts, Malteurop P...
 58 g - Caramel Pils 5 EBC (4.9%)
 53 g - Red Back Malt 65 EBC (4.5%)

Hops (27.7 g)

15 min - 2.1 g - Calypso - 13% (8 IBU)
 15 min - 1.6 g - Mosaic - 12.5% (6 IBU)

Hop Stand

30 min hopstand @ 81.8 °C
 30 min 85 °C - 4 g - Calypso - 13% (7 IBU)
 30 min 85 °C - 4 g - Mosaic - 11.3% (6 IBU)
 20 min 77 °C - 2.7 g - Calypso - 13% (2 IBU)
 20 min 77 °C - 2.7 g - Mosaic - 12.5% (2 IBU)

Dry Hops

6 days - 5.3 g - Mosaic - 11.3%
 4 days - 5.3 g - Mosaic (Leaf) - 12.5%

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 - 3.15 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Norwegian Farmhouse Kveik #22 -Sta...
 ^

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

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

Mash Water : 3.55 L
 Sparge Water : 5.47 L
 Boil Time : 60 min
 Total Water : 9.02 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 30 °C - 7 days - Primary

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: