

Hawkshead Brewery - The Beer Shack English Pale Ale - 5.1%

English IPA

Author: philip-ormerod / The Malt Miller

Type: All Grain

IBU : 80 (Tinseth)
 BU/GU : 1.58
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Total Gravity : 1.051
 Final Gravity : 1.012

Fermentables (1.27 kg)

1.122 kg - Best Pale Ale Malt 5.5 EBC (88.3%)
 ^ The Malt Miller (UK) MAL-00-081
 124 g - Caramalt 35 EBC (9.8%)
 ^ The Malt Miller (UK) MAL-01-032
 25 g - Torrified Wheat 3.9 EBC (2%)
 ^ The Malt Miller (UK) MAL-03-006
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (34.6 g)

60 min - 7.2 g - Cascade (T90) - 6.5% (23 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 60 min - 7.2 g - Citra (T90) - 12.1% (44 IBU)
 ^ The Malt Miller (UK) HOP-05-003

Hop Stand

35 min hopstand @ 80 °C
 35 min - 11.2 g - Citra (T90) - 12.1% (13 IBU)

Dry Hops

3 days - 9 g - Citra (T90) - 12.1%

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.35 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
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

0.4 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 3.74 L
 Sparge Water : 5.34 L
 Boil Time : 60 min
 Total Water : 9.08 L



12 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

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: 5.38

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:

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Recipe Notes

Target: ABV = 4.32 %, IBU = 80.1, OG = 1.052, FG = 1.019.

Excellent hoppy pale ale adapted from a recipe for Windermere pale ale.

Hawkshead Brewery

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