

Panhead - Supercharger (clone) - 6%

American Pale Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 48 (Tinseth)
 BU/GU : 0.84
 Colour : 12 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.057
 Final Gravity : 1.011

Fermentables (1.42 kg)

1.291 kg - Golden Promise Pale Ale Malt 5 EBC...
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-034
 71 g - CaraGold 12 EBC (5%)
 ^ The Malt Miller (UK) MAL-01-000
 58 g - Pale Crystal Malt 60 EBC (4.1%)
 ^ The Malt Miller (UK) MAL-01-019

Hops (58.8 g)

60 min - 1.6 g - Pacific Jade - 13% (10 IBU)
 10 min - 6.5 g - Amarillo - 8% (10 IBU)
 10 min - 6.5 g - Simcoe - 13% (16 IBU)
 10 min - 4.4 g - Centennial - 10% (8 IBU)

Hop Stand

10 min hopstand @ 75 °C
 10 min 75 °C - 6.5 g - Amarillo - 8% (1 IBU)
 10 min 75 °C - 6.5 g - Simcoe - 13% (2 IBU)
 10 min 75 °C - 4.4 g - Centennial - 10% (1 IBU)

Dry Hops

3 days - 16.8 g - Citra - 12%
 3 days - 5.6 g - Simcoe - 13%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.22 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safale American US-05
 ^ Lot # 52766 1049 269
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 4.26 L
 Sparge Water : 4.98 L
 Boil Time : 60 min
 Total Water : 9.24 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Medium Body
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Mash In
 75.6 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 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: 5.4
 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

I've adjusted the Pacific Jade addition to hit target of 50 IBU's.