

Noname Ale (20220410) - 4.7%

American Pale Ale

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Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.87
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.042
 Total Gravity : 1.044
 Final Gravity : 1.008

Fermentables (1.07 kg)

872 g - Maris Otter 5.5 EBC (81.3%)
 ^ The Malt Miller (UK) MAL-00-038
 167 g - Rye Malt 25 EBC (15.6%)
 ^ The Malt Miller (UK) MAL-00-037
 33 g - Caramalt 29.5 EBC (3.1%)
 ^ The Malt Miller (UK) MAL-01-014
 27 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (31 g)

60 min - 5 g - Magnum - 10.7% (28 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Hop Stand

15 min hopstand @ 80 °C
 15 min - 7.5 g - Amarillo (T90) - 8.4% (4 IBU)
 15 min - 5.6 g - Mosaic - 11.6% (4 IBU)
 15 min - 3.7 g - Simcoe - 12.2% (3 IBU)

Dry Hops

4 days - 3.7 g - Amarillo (T90) - 8.4%
 4 days - 3.7 g - Mosaic - 11.6%
 4 days - 1.8 g - Simcoe - 12.2%

Miscellaneous

Mash - 0.79 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.49 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.11 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

0.4 pkg - White Labs California Ale WLP001

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

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

Mash Water : 3.22 L
 Sparge Water : 5.69 L
 Boil Time : 60 min
 Total Water : 8.91 L



12 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
 20 °C - 14 days - Primary
 20 °C - 14 days - Carbonation
 20 °C - 28 days - Conditioning

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: 5.38
 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 = 4.9 %, IBU = 39, OG = 1.044, FG = 1.007.