

## Allendale - Pennine Pale (clone) - 4.3%

### American Pale Ale

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Type: All Grain

IBU : 46 (Tinseth)  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.040  
 Final Gravity : 1.007

### Fermentables (984 g)

618 g - Pale Ale Malt 5.5 EBC (62.8%)  
 ^ The Malt Miller (UK) MAL-00-042  
 275 g - Vienna Malt 8 EBC (28%)  
 ^ The Malt Miller (UK) MAL-00-014  
 91 g - Munich Malt I 15 EBC (9.3%)  
 ^ The Malt Miller (UK) MAL-00-017

### Hops (10.6 g)

60 min - 5 g - Columbus (T90) - 15.5% (41 IBU)  
 ^ The Malt Miller (UK) HOP-05-009

### Hop Stand

30 min hopstand @ 80 °C  
 30 min 80 °C - 2.8 g - Cascade (T90) - 6.5% (...  
 30 min 80 °C - 2.8 g - Citra - 12.1% (3 IBU)

### Yeast

0.5 pkg - Fermentis Safale American US-05  
 ^ 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 : 2.95 L  
 Sparge Water : 5.87 L  
 Boil Time : 60 min  
 Total Water : 8.82 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



9 EBC

### Recipe Notes

Target: ABV = 4.0 %, IBU = 45, OG = 1.040.  
 Cullercoats yeast.