

## Idahaz Ale v1 - 6.4%

### American Pale Ale

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 53 (Tinseth)  
 BU/GU : 0.88  
 Colour : 37 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.060  
 Final Gravity : 1.011

### Fermentables (1.55 kg)

1.004 kg - Wildfire Pale Malt 9.3 EBC (64.9%)  
 184 g - Red River Rye Malt 9.3 EBC (11.9%)  
 111 g - BEST Vienna 8 EBC (7.2%)  
 111 g - 25 min - Boil - Pilsen Light 4.5 EBC...  
 65 g - Crystal 65L 172 EBC (4.2%)  
 56 g - Red Rye Crystal 250 EBC (3.6%)  
 ^ The Malt Miller (UK) MAL-01-024  
 17 g - Chocolate Malt 950 EBC (1.1%)  
 ^ The Malt Miller (UK) MAL-02-004

### Hops (61.4 g)

60 min - 6.5 g - Cluster Fugget (T90) - 8.1%...  
 ^ Yakima Chief  
 15 min - 7.8 g - Ahtanum - 3.8% (8 IBU)  
 ^ Worcester Hop Shop (UK)  
 5 min - 3.9 g - Idaho 7 - 13.1% (7 IBU)  
 ^ The Malt Miller (UK) HOP-05-022  
 5 min - 3.4 g - Ahtanum - 3.8% (2 IBU)  
 ^ Worcester Hop Shop (UK)  
 5 min - 3.4 g - Azacca (T90) - 12.5% (6 IBU)  
 ^ The Malt Miller (UK) HOP-05-026

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 6.7 g - Idaho 7 - 13.1% (4 IBU)  
 ^ The Malt Miller (UK) HOP-05-022  
 10 min - 4.5 g - Ahtanum - 3.8% (1 IBU)  
 ^ Worcester Hop Shop (UK)  
 10 min - 3.4 g - Azacca (T90) - 10.6% (2 IBU)  
 ^ The Malt Miller (UK) HOP-05-026

### Dry Hops

4 days - 9 g - Azacca (T90) - 10.6%  
 ^ The Malt Miller (UK) HOP-05-026  
 4 days - 7.8 g - Ahtanum - 3.8%  
 ^ Worcester Hop Shop (UK)  
 4 days - 5 g - Idaho 7 - 13.1%  
 ^ The Malt Miller (UK) HOP-05-022

### Miscellaneous

Mash - 0.85 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.53 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.26 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091

### 01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.06 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.31 L  
 Sparge Water : 5.25 L  
 Boil Time : 70 min  
 Total Water : 9.56 L



37 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

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

### 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 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
 Mash pH: 5.36  
 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 = 6.4 %, IBU = 50, EBC = 73, OG = 1.060, FG = 1.012.