

La Nouvelle American Pale Ale - 6%

American Pale Ale

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Type: All Grain

IBU : 59 (Tinseth)
 BU/GU : 1.05
 Colour : 17 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.056
 Final Gravity : 1.010

Fermentables (1.46 kg)

1.33 kg - Vienna Malt 7.9 EBC (90.9%)
 67 g - Caramel Light 30 EBC (4.6%)
 67 g - Victory Malt (biscuit) 73.5 EBC (4.6%)

Hops (27.7 g)

60 min - 13.6 g - Cascade (T90) - 7.5% (48 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 5 min - 10 g - Cascade (T90) - 7.5% (9 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

10 min hopstand @ 80 °C
 10 min - 4.1 g - Cascade (T90) - 7.5% (1 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.52 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 - 3.25 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

Yeast

0.9 pkg - Fermentis Saflager Lager W-34/70
 ^ The Malt Miller (UK) YEA-02-032

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

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

Mash Water : 4.39 L
 Sparge Water : 4.9 L
 Boil Time : 60 min
 Total Water : 9.29 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 73.3 °C - Strike Temp
 67 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 7 days - Primary
 21 °C - 7 days - Diacetyl rest
 2 °C - 1 days - Cold crash
 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: 5.37
 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:

Recipe Notes

Target: ABV = 5.6 %, IBU = 37, OG = 1.055, FG = 1.012.

Cascade at 60 minutes [33 IBUs]
 Cascade at 5 minutes [4 IBUs]

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Recipe Notes

Cascade at flameout/whirlpool