

## Beavertown - Gamma Ray - 5.4%

### American Pale Ale

Author: Beavertown

Type: All Grain

IBU : 46 (Tinseth)  
 Colour : 16 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.048  
 Total Gravity : 1.050  
 Final Gravity : 1.009

### Fermentables (1.22 kg)

1.085 kg - Maris Otter Pale Ale Malt 5.9 EBC...  
 ^ The Malt Miller (UK) MAL-00-036  
 70 g - CaraMunich Type 2 120 EBC (5.8%)  
 ^ The Malt Miller (UK) MAL-01-006  
 30 g - CaraGold 12 EBC (2.5%)  
 ^ The Malt Miller (UK) MAL-01-000  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...  
 ^ Albert Heijn (NL)

### Hops (47.2 g)

60 min - 5.1 g - Columbus - 15.8% (40 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min 80 °C - 2.9 g - Amarillo - 8.4% (1 IBU)  
 10 min 80 °C - 2.9 g - Bravo - 13.2% (2 IBU)  
 10 min 80 °C - 2.9 g - Mosaic - 11.8% (1 IBU)  
 10 min 80 °C - 2.5 g - Columbus - 15.8% (2 IBU)

### Dry Hops

5 days - 14.7 g - Citra - 13.5%  
 5 days - 11.8 g - Amarillo - 8.4%  
 5 days - 4.4 g - Huell Melon - 6.2%

### Miscellaneous

Mash - 0.55 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 60 min - Boil - 0.18 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 0.06 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 Bottling - 15 items - 33 cl Steinie bottle (s...  
 ^ Brouwstore (NL) 017.500.0

### Yeast

0.5 pkg - Fermentis Safale American US-05  
 ^ Lot # 52300 0623 225  
 ^ 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 : 3.56 L  
 Sparge Water : 5.46 L  
 Boil Time : 60 min  
 Total Water : 9.02 L



16 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 72.1 °C - Strike Temp  
 66 °C - 70 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1

Mash pH: 5.42

### 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 = 5.4 %, IBU = 40

Malts: Best Pale, Caragold, Caramalt

Hops: Columbus, Bravo, Amarillo, Citra, Calypso, Mosaic

Recipe taken from the DIY dog book and adjusted for The Malt Miller.

Huell Melon dry hopping replaces Calypso dry hopping.