

xBmt-20201123 HDPE Bucket vs. PET Carboy - 5.5%

American Pale Ale

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Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.66
Colour : 22 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.055
Final Gravity : 1.013

Fermentables (1.42 kg)

1.292 kg - Pale Malt (2 Row) US 3.9 EBC (90.9%)
129 g - Caramel/Crystal Malt - 80L 158 EBC (9...

Hops (20.3 g)

60 min - 3.3 g - Sterling - 8.6% (14 IBU)
20 min - 5.4 g - Sterling - 8.6% (13 IBU)
5 min - 11.6 g - Sterling - 8.6% (9 IBU)

Miscellaneous

Mash - 0.07 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.34 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.07 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.28 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.82 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

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

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

Mash Water : 4.26 L
Sparge Water : 4.98 L
Boil Time : 60 min
Total Water : 9.24 L



22 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Single Infusion BrewZilla
71.6 °C - Strike Temp
65.6 °C - 60 min - Mash In

Fermentation Profile

Imported
16.7 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
21.1 °C - 10 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 43 Mg 5 Na 8 Cl 40 SO 65

SO/Cl ratio: 1.6
Mash pH: 5.39
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

Water Profile: Ca 43 | Mg 5 | Na 8 | SO4 65 | Cl 44
<https://brulosophy.com/2020/11/23/fermentation-vessel-hdpe-bucket-vs-pet-carboy-in-a-pale-ale-exbeeriment-results/>