

## Saturday Night Sunday Morning - 5.5%

### American Pale Ale

Author: Geoffrey Shread

Type: All Grain

IBU : 40 (Tinseth)  
 BU/GU : 0.77  
 Colour : 18 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.050  
 Total Gravity : 1.052  
 Final Gravity : 1.010

### Fermentables (1.3 kg)

1.2 kg - Pale Malt 2-Row 5.9 EBC (92.3%)  
 100 g - Extra Light Crystal 100 110 EBC (7.7%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (25.5 g)

60 min - 3 g - Magnum - 10.7% (16 IBU)  
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...  
 ^ The Malt Miller (UK) HOP-06-009  
 30 min - 3.5 g - Amarillo (T90) - 8.4% (12 IBU)  
 ^ The Malt Miller (UK) HOP-05-007  
 10 min - 4 g - Cascade (T90) - 6.5% (6 IBU)  
 ^ The Malt Miller (UK) HOP-05-005

### Hop Stand

30 min hopstand @ 75 °C  
 30 min 75 °C - 9 g - Amarillo (T90) - 8.4% (4...  
 30 min 75 °C - 6 g - Cascade (T90) - 6.5% (2...

### Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.5 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.19 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Primary - 0.133 ml - Brewers Clarex

### Yeast

0.3 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 : 3.9 L  
 Sparge Water : 5.23 L  
 Boil Time : 60 min  
 Total Water : 9.13 L



18 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature  
 76 °C - 15 min - Sparge

### 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: 5.32

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

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## Recipe Notes

Target: ABV = 5.6 %, IBU = 38.05, EBC = 14,21, OG = 1.052, FG = 1.009, Mash pH = 5.33.