

Drytown Riwaka - 5.5%

American Pale Ale

Author: Steven Higgins

Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 0.82
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Total Gravity : 1.052
 Final Gravity : 1.010

Fermentables (1.31 kg)

1.225 kg - Irish - Minch Pale malt 3.9 EBC (9...
 84 g - Crystal 60L 118 EBC (6.4%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (29.3 g)

60 min - 2.6 g - Magnum - 10.7% (14 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 30 min - 9.3 g - Riwaka - 5.25% (19 IBU)
 10 min - 6.7 g - Riwaka - 5.25% (7 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10.7 g - Riwaka - 5.25% (2 IBU)

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 - 1.21 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 - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

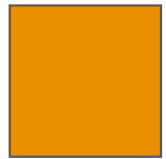
Yeast

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 : 3.93 L
 Sparge Water : 5.21 L
 Boil Time : 60 min
 Total Water : 9.14 L



15 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

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: 5.39
 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

Target: ABV = 5 %, IBU = 37.53, EBC = 8.39, OG = 1.053, FG = 1.010, pH = 5.53.