

## Long Hill Creek v1 - 5.9%

### American Pale Ale

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Type: All Grain

IBU : 48 (Tinseth)  
 BU/GU : 0.88  
 Colour : 17 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.055  
 Final Gravity : 1.010

### Fermentables (1.41 kg)

1.057 kg - Pale Ale Malt 2-Row 7.9 EBC (75%)  
 142 g - Vienna Malt 7.9 EBC (10.1%)  
 98 g - Amber Malt 43.5 EBC (7%)  
 70 g - Pale Crystal Malt 60 EBC (5%)  
 ^ The Malt Miller (UK) MAL-01-019  
 42 g - Carapils 2.6 EBC (3%)

### Hops (26 g)

First Wort - 6 g - Cluster Fugget (T90) - 8.1...  
 ^ Yakima Chief  
 15 min - 3 g - Centennial (T90) - 9.1% (7 IBU)  
 ^ The Malt Miller (UK) HOP-05-006  
 10 min - 4.3 g - Ahtanum - 3.8% (3 IBU)  
 ^ Worcester Hop Shop (UK)  
 10 min - 4.3 g - Centennial (T90) - 9.1% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-006

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 8.4 g - Ahtanum - 3.8% (1 IBU)

### Yeast

0.6 pkg - White Labs Nottingham Ale Yeast WLP039

### 01 Brouwput 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.23 L  
 Sparge Water : 5.9 L  
 Boil Time : 90 min  
 Total Water : 10.13 L



17 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (90 min)  
 72.1 °C - Strike Temp  
 66 °C - 90 min - Temperature

### Fermentation Profile

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

### 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 = 6.0 %, IBU = 47, EBC = 15, OG = 1.055, FG = 1.010.