

## Shipyard Brewing Company - Pale Ale (clone) - 5.3%

### American Pale Ale

Author: The Malt Miller / SteveL

Type: All Grain

IBU : 30 (Tinseth)  
 BU/GU : 0.57  
 Colour : 15 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.051  
 Total Gravity : 1.053  
 Final Gravity : 1.013

### Fermentables (1.25 kg)

1.199 kg - Maris Otter 5.5 EBC (96.1%)  
 ^ The Malt Miller (UK) MAL-00-038  
 49 g - Crystal Malt 150 EBC (3.9%)  
 ^ The Malt Miller (UK) MAL-01-008  
 28 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (44.3 g)

60 min - 2.4 g - Mosaic (T90) - 11.8% (14 IBU)  
 ^ The Malt Miller (UK) HOP-05-012  
 10 min - 7.8 g - Cascade (T90) - 6.5% (11 IBU)  
 ^ The Malt Miller (UK) HOP-05-005

### Hop Stand

20 min hopstand @ 75 °C  
 20 min 75 °C - 9.7 g - Cascade (T90) - 6.5% (...  
 20 min 75 °C - 4.9 g - Citra - 12.1% (3 IBU)

### Dry Hops

5 days - 14.6 g - Cascade (T90) - 6.5%  
 5 days - 4.9 g - Citra - 12.1%

### Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 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 - 3.17 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

### Yeast

0.4 pkg - Neales Brewing Supplies West Coast  
 ^ The Malt Miller (UK) YEA-02-022

### 01 Brouwput 5L (60min) (rev 4)

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

Mash Water : 3.74 L  
 Sparge Water : 5.34 L  
 Boil Time : 60 min  
 Total Water : 9.08 L



15 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 19 °C - 14 days - Primary

### 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: 5.4  
 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:

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## Recipe Notes

Target: ABV = , IBU = , EBC = 14, OG = 1.050, FG = .  
[https://www.themaltmiller.co.uk/myrecipe\\_dc/recview.php?rid=3652](https://www.themaltmiller.co.uk/myrecipe_dc/recview.php?rid=3652)