

xBmt-20191031 High Mash pH - 5%

Cream Ale

Author: Matt Skillstad

Type: All Grain

IBU : 14 (Tinseth)
 BU/GU : 0.28
 Colour : 6 EBC
 Carbonation : 2.5 CO2-vol

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

Fermentables (1.25 kg)

881 g - Pilsner (Weyermann) 3.3 EBC (70.4%)
 285 g - Corn - Yellow, Flaked (Briess) 2.6 EBC (6.8%)
 85 g - Pale Malt, 2-Row (Rahr) 3.5 EBC (6.8%)

Hops (13.5 g)

60 min - 6.6 g - Tettnang - 3.2% (10 IBU)
 10 min - 6.9 g - Tettnang - 3.2% (4 IBU)

Miscellaneous

Mash - 0.29 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 - 0.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

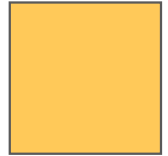
Yeast

0.5 pkg - DCL/Fermentis Safale American US-05

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

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

Mash Water : 3.75 L
 Sparge Water : 5.33 L
 Boil Time : 60 min
 Total Water : 9.08 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

154, 40min BIAB mash
 73.5 °C - Strike Temp
 67.2 °C - 60 min - Mash Step

Fermentation Profile

Imported
 19.4 °C - 4 days - Primary
 19.4 °C - 10 days - Secondary
 18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 17 Mg 4 Na 33 Cl 50 SO 25

SO/Cl ratio: 0.5
 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

<http://brulosophy.com/2019/10/31/the-impact-of-high-mash-ph-the-bru-club-xbmt-series/>