

OpenAle

an All Grain **American Pale Ale** by **Remi Audette** from Quat' graines

Fermentables

Amount	Fermentable	Use
1.8 kg	Pilsner (US)	Mash
1.2 kg	Pale Ale (US)	Mash
1.0 kg	Wheat (US)	Boil
0.8 kg	Melanoidin (DE)	Mash

Hops

Amount	Hop	Time
19.1 g	Glacier (US)	60 min
28.1 g	Saaz (US)	30 min
45.2 g	Saaz (US)	5 min

Yeasts

Name	Lab/Product
American Ale Yeast Blend	White Labs WLP060

Extras

Amount	Name	Time
5.0 ml	Lactic Acid	1.0 min
2.0 g	Gypsum (Calcium Sulfate)	1.0 min
4.0 g	Calcium Chloride	1.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.051	1.012	30
ABV	Color	Balance
5.1%	8 SRM	Balanced

Notes

Pour bien jouer au golf il nous faut de la bière d'homme. Pas de goût et pas ben de l'alcool!

Water Chemistry: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/>

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