

Palettekop - 5.1%

American Pale Ale

Author: Glen Maes

Type: All Grain

IBU : 39 (Tinseth)
Color : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.052
Final Gravity : 1.013

Fermentables

3.5 kg - Pale Ale 7 EBC (77.8%)
750 g - Vienna Malt 5.9 EBC (16.7%)
250 g - Caramalt 29.5 EBC (5.6%)

Hops

60 min - 13 g - Simcoe - 12%

Hop Stand

60 min hopstand @ 90.2 °C
60 min - 15 g - Ahtanum - 6%
60 min - 15 g - Simcoe - 12%

Miscellaneous

Mash - 4.63 g - Calcium Chloride (CaCl2)
Mash - 3.65 g - Epsom Salt (MgSO4)
Mash - 4.71 g - Gypsum (CaSO4)

Yeast

1 pkg - Imperial Yeast Barbarian A04

Grainfather

Batch Size : 19 L
Boil Size : 23.83 L
Boil Time : 60 min

Mash Water : 15.65 L
Sparge Water: 11.78 L
Total Water : 27.43 L

Brewhouse Efficiency: 72%
Mash Efficiency : 75.8%

Mash Profile

High fermentability
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

Ca 87 Mg 13 Na 8 Cl 82 SO 152

SO/Cl ratio: 1.8
Mash pH : 5.41

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



12 EBC