

exiles pale ale - 3

Method: **All Grain**
Style: **Standard/Ordinary Bitter**
Boil Time: **60 min**
Batch Size: **25 liters** *(fermentor volume)*
Boil Size: **30 liters**
Boil Gravity: **1.035** *(recipe based estimate)*
Efficiency: **70%** *(brew house)*
Source: **martin**


Original Gravity: **1.043**

Final Gravity: **1.012**

ABV (standard): **3.98%**

IBU (tinseth): **48.1**

SRM (morey): **4.93**

 Mash pH: **n/a**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
4.3 kg	Maris Otter Pale	38	3.75	89.6%
0.5 kg	Wheat	37	2	10.4%
4.8 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
48 g	Target	Pellet	8	Boil	60 min	44.43
30 g	Styrian Goldings	Leaf/Whole	3.2	Boil	10 min	3.66
30 g	Styrian Goldings	Leaf/Whole	3.2	Boil	0 min	
40 g	Styrian Goldings	Leaf/Whole	3.2	Dry Hop	3 days	

Hops Summary

Amount	Variety	Type	AA
100 g	Styrian Goldings	Leaf/Whole	3.2
48 g	Target	Pellet	8
148 g	Total		

Mash Guidelines

Amount	Description	Type	Temp	Time
15 L		Infusion	65 C	60 min
15 L		Sparge	75 C	20 min

Starting Mash Thickness: 3 L/kg

Yeast

Wyeast - West Yorkshire 1469

Amount: 1
Attenuation (custom): 69% Flocculation: High
Optimum Temp: 17.8 - 22.2 °C Starter: No
Fermentation Temp: 18 °C Pitch Rate: 0.35 *(M cells / ml / ° P)* 94 B cells required

Target Water Profile: Light colored and hoppy

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
75	5	10	50	150	0

Notes

Third attempt. Upped overall brew length in an attempt to get a very 'clean' 30l into the fermentor, and hence a very clean 19l into the corny. Yeast changed to FM11 Heathery Hights (not available on this system)

This recipe is shared.



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