

 **Brewer's Friend**

☒ Heading ☒ Stats ☒ Hops

exiles pale ale

Method: All Grain
Style: Standard/Ordinary Bitter
Boil Time: 60 min
Batch Size: 23 liters (fermentor volume)
Boil Size: 30 liters
Boil Gravity: 1.033 (recipe based estimate)
Efficiency: 75% (brew house)
Source: martin

Original Gravity: 1.044
IBU (tinseth): 33.45

Final Gravity: 1.007
SRM (morey): 4.79

ABV (standard): 4.76%
Mash pH 5.66

Fermentables

Amount	Fermentable	PPG	°L	Bill %
3.8 kg	United Kingdom - Maris Otter Pale	38	3.75	90%
0.42 kg	United Kingdom - Wheat	37	2	10%
4.22 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
30 g	Target	Pellet	8	Boil	60 min	30.75
20 g	Styrian Goldings	Leaf/Whole	3.2	Boil	10 min	2.7
20 g	Styrian Goldings	Leaf/Whole	3.2	Boil	0 min	
20 g	Styrian Goldings	Leaf/Whole	3.2	Dry Hop	3 days	

Hops Summary

Amount	Variety	Type	AA
60 g	Styrian Goldings	Leaf/Whole	3.2
30 g	Target	Pellet	8
90 g	Total		

Mash Guidelines

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

Starting Mash Thickness: 2 L/kg

Yeast

Wyeast - West Yorkshire 1469

Amount: 1

Attenuation (avg): 69%
Optimum Temp: 17.8 - 22.2 °C
Fermentation Temp: 18 °C

Flocculation: High
Starter: No
Pitch Rate: 0.35 (M cells / ml / ° P) 88 B cells required

Target Water Profile: Recipe: exiles pale ale

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

Notes

Second attempt at brewing this, changing yeast from 05 to Wyeast 1469, also adding a dry hop.

This recipe is shared.



View Count: 13
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Last Updated: 2019-02-20 09:57 PST