

 **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: **28.4 liters**  
Boil Gravity: **1.035** *(recipe based estimate)*  
Efficiency: **75%** *(brew house)*  
Source: **martin**

Original Gravity: **1.044**

Final Gravity: **1.007**

ABV (standard): **4.76%**

IBU (tinseth): **23.82**

SRM (morey): **4.79**

Mash pH

**5.79**

## 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%
<b>4.22 kg</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
21 g	Target	Pellet	8	Boil	60 min	21.16
20 g	Styrian Goldings	Leaf/Whole	3.2	Boil	0 min	
20 g	Styrian Goldings	Leaf/Whole	3.2	Boil	10 min	2.66

## Hops Summary

Amount	Variety	Type	AA
40 g	Styrian Goldings	Leaf/Whole	3.2
21 g	Target	Pellet	8
<b>61 g</b>	<b>Total</b>		

## Mash Guidelines

Amount	Description	Type	Temp	Time
12 L		Infusion	65 C	60 min
10 L		Sparge	75 C	20 min
10 L		Sparge	75 C	20 min
Starting Mash Thickness: 2 L/kg				

## Yeast

Fermentis / Safale - Safale - American Ale Yeast US-05				
<b>Amount:</b>	1			
<b>Attenuation (avg):</b>	81%	<b>Flocculation:</b>	Medium	
<b>Optimum Temp:</b>	12.2 - 25 °C	<b>Starter:</b>	No	
<b>Fermentation Temp:</b>	18 °C	<b>Pitch Rate:</b>	0.35 <i>(M cells / ml / ° P)</i> 88 B cells required	

Target Water Profile: Recipe: exiles pale ale

Ca <sup>+2</sup>	Mg <sup>+2</sup>	Na <sup>+</sup>	Cl <sup>-</sup>	SO <sub>4</sub> <sup>-2</sup>	HCO <sub>3</sub> <sup>-</sup>
75	5	10	50	150	0

This recipe is shared.



View Count: 2  
Brew Count: 0  
Last Updated: 2019-01-26 13:02 PST