

TBA

American Pale Ale
Recipe by **Alastair Lewis**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume
23 L	2 L	60 mins	80%	18.35 L
OG	FG	IBU	Colour	Sparge Volume
1.055	1.011	51.1	17.3	14.05 L

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

Fermentables	Amount	Usage	PPG	EBC
Maris Otter	4.50 kg (82%)	Mash	38.0	7.9
Caramunich I	0.40 kg (7%)	Mash	35.8	100.5
Carapils	0.20 kg (4%)	Mash	33.6	5.0
Melanoidin	0.20 kg (4%)	Mash	36.8	59.1
Crystal 15L - UK	0.20 kg (4%)	Mash	34.0	38.5

Mash Steps	Temp	Time
Mash In	65 °C	60 min
Mash Out	75 °C	10 min

Hops	Amount	Type	Usage	Time	AA
Citra (IBU: 29.1)	25.00 g (19%)	Pellet	Boil	60 min	12
Citra (IBU: 8.4)	20.00 g (15%)	Pellet	Boil	10 min	12
Citra (IBU: 4.6)	20.00 g (15%)	Pellet	Boil	5 min	12
Citra (IBU: 8.9)	20.00 g (15%)	Pellet	Hop Stand	30 min	12

Hops	Amount	Type	Usage	Time	AA
Citra (IBU: 0.0)	50.00 g (37%)	Pellet	Dry Hop	3 days	12

Yeast	Amount	Attenuation
Wyeast American Ale 1056	0 packets	75 %

Extras	Amount	Usage	Time
Irish Moss	1 tbsp	Mash	min

Fermentation Steps	Temp	Time
Fermentation 1	18 °C	10 days

Notes
