

New England Pale Ale

Batch Size: 23,00 l
Boil Size: 29,54 l
Boil Time: 60 min
Fermentation: Ale, Single Stage
Alcohol by Vol: 5,3 %
Bitterness: 43,6 IBUs
Color: 15,2 EBC

Equipment: Coobra CB3 2,5 kw
Efficiency: 72,00 %
End of Boil Vol: 26,04 l
Total Grain Weight: 5,40 kg
Final Bottling Vol: 22,00 l
Original Gravity: 1,052 SG
Final Gravity: 1,012 SG
Calories: 479,1 kcal/l



Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pale Ale (6,0 EBC)	Grain	1	74,1 %
0,60 kg	Wheat (6,0 EBC)	Grain	2	11,1 %
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	3	9,3 %
0,30 kg	Cara Gold (120,0 EBC)	Grain	4	5,6 %
16,00 g	Mosaic [12,80 %] - Boil 15,0 min	Hop	5	10,8 IBUs
16,00 g	Simcoe [13,00 %] - Boil 15,0 min	Hop	6	11,0 IBUs
32,00 g	Mosaic [12,80 %] - Steep/Whirlpool 10,0 min	Hop	7	7,9 IBUs
32,00 g	Simcoe [13,00 %] - Steep/Whirlpool 10,0 min	Hop	8	8,0 IBUs
25,00 g	Citra [12,00 %] - Steep/Whirlpool 10,0 min	Hop	9	5,8 IBUs
1,0 pkg	Liberty Bell (Mangrove Jack's #M36)	Yeast	10	-
52,00 g	Mosaic [12,25 %] - Dry Hop 3,0 Days	Hop	11	0,0 IBUs
52,00 g	Simcoe [13,00 %] - Dry Hop 3,0 Days	Hop	12	0,0 IBUs
25,00 g	Citra [12,00 %] - Dry Hop 3,0 Days	Hop	13	0,0 IBUs

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,90 l of water at 71,9 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

Sparge: Fly sparge with 16,05 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.
Add water if needed to achieve final volume of 23,00 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Liberty Bell (Mangrove Jack's #M36)	Yeast	10	-

- Primary fermentation (14,00 days at 19,4 C)
- Secondary fermentation (10,00 days at 18,3 C)
- Age for 7,00 days at 18,3 C

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
52,00 g	Mosaic [12,25 %] - Dry Hop 3,0 Days	Hop	11	0,0 IBUs
52,00 g	Simcoe [13,00 %] - Dry Hop 3,0 Days	Hop	12	0,0 IBUs
25,00 g	Citra [12,00 %] - Dry Hop 3,0 Days	Hop	13	0,0 IBUs

Carbonation Type: Bottle
Weight: 117,75 g
Bottling Temperature: 21,1 C

Carbonation Used: Bottle with 117,75 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C