

The Albert Australian Pale



Bullman

Method: **All Grain**
 Style: **British Golden Ale**
 Boil Time: **60 min**
 Batch Size: **30 liters** (*fermentor volume*)
 Boil Size: **39 liters**
 Boil Gravity: **1.031** (*recipe based estimate*)
 Efficiency: **75%** (*brew house*)
 Source: **Ronibull**

Original Gravity: **1.041** Final Gravity: **1.007** ABV (standard): **4.37%**
 IBU (tinseth): **40.3** SRM (morey): **3.58**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
2.2 kg	German - Pale Ale	39	2.3	43.1%
2 kg	German - Pilsner	38	1.6	39.2%
0.7 kg	German - Munich Light	37	6	13.7%
0.2 kg	German - Wheat Malt	37	2	3.9%
5.1 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
27 g	Galaxy	Pellet	12.7	Boil	60 min	34.31
15 g	Mosaic	Pellet	11	Boil	10 min	5.99

Hops Summary

Amount	Variety	Type	AA
27 g	Galaxy	Pellet	12.7
15 g	Mosaic	Pellet	11

Mash Guidelines

Amount	Description	Type	Temp	Time
16.6 L		--	67 C	60 min
24.5 L		Sparge	75 C	30 min
Starting Mash Thickness: 2.5 L/kg				

Other Ingredients

Amount	Name	Type	Use	Time
0.5 each	Whirlfloc	Fining	Boil	10 min.

Yeast

Fermentis / Safale - American Ale Yeast US-05

Attenuation (avg): 81% **Flocculation:** Medium
Optimum Temp: 12.2 - 25 °C **Starter:** No
Fermentation Temp: 18 °C **Pitch Rate:** -

This recipe is not shared.

Last Updated: 2017-08-24 11:42 AWST