

# Harun's Pale Ale

American Pale Ale  
Recipe by **menegin**



|            |         |           |                 |             |               |
|------------|---------|-----------|-----------------|-------------|---------------|
| Batch Size | Losses  | Boil Time | Mash Efficiency | Mash Volume | Sparge Volume |
| 24 L       | 1 L     | 60 mins   | 73%             | 25.55 L     | 8.56 L        |
| OG (SG)    | FG (SG) | IBU       | Colour (EBC)    | ABV         |               |
| 1.049      | 1.012   | 34.2      | 14.7            | 4.86%       |               |

Mash and Sparge volumes calculated using the "JET30" profile.

| Fermentables                          | Amount        | Usage | PPG  | EBC   |
|---------------------------------------|---------------|-------|------|-------|
| Pale Malt<br>Supplier: Weyermann      | 5.00 kg (94%) | Mash  | 37.8 | 6.5   |
| Caramunich III<br>Supplier: Weyermann | 0.30 kg (6%)  | Mash  | 36.8 | 140.0 |

| Mash Steps  | Temp  | Time   |
|-------------|-------|--------|
| Mash Step 1 | 68 °C | 60 min |
| Mash Out    | 76 °C | 10 min |

| Hops                | Amount      | Type   | Usage      | Time   | AA |
|---------------------|-------------|--------|------------|--------|----|
| Citra (IBU: 6.8)    | 5.00 g (3%) | Pellet | First Wort | 0 min  | 12 |
| Simcoe (IBU: 7.3)   | 5.00 g (3%) | Pellet | First Wort | 0 min  | 13 |
| Amarillo (IBU: 5.1) | 5.00 g (3%) | Pellet | First Wort | 0 min  | 9  |
| Citra (IBU: 3.1)    | 5.00 g (3%) | Pellet | Boil       | 15 min | 12 |
| Amarillo (IBU: 2.3) | 5.00 g (3%) | Pellet | Boil       | 15 min | 9  |
| Simcoe (IBU: 3.3)   | 5.00 g (3%) | Pellet | Boil       | 15 min | 13 |

| Hops                | Amount        | Type   | Usage     | Time              | AA |
|---------------------|---------------|--------|-----------|-------------------|----|
| Simcoe (IBU: 2.4)   | 15.00 g (10%) | Pellet | Hop Stand | 10 min<br>@ 85 °C | 13 |
| Amarillo (IBU: 1.7) | 15.00 g (10%) | Pellet | Hop Stand | 10 min<br>@ 85 °C | 9  |
| Citra (IBU: 2.3)    | 15.00 g (10%) | Pellet | Hop Stand | 10 min<br>@ 85 °C | 12 |
| Amarillo (IBU: 0.0) | 25.00 g (17%) | Pellet | Dry Hop   | 4 days            | 9  |
| Citra (IBU: 0.0)    | 25.00 g (17%) | Pellet | Dry Hop   | 4 days            | 12 |
| Simcoe (IBU: 0.0)   | 25.00 g (17%) | Pellet | Dry Hop   | 4 days            | 13 |

| Yeast                                  | Amount    | Attenuation |
|----------------------------------------|-----------|-------------|
| SafAle American<br>Product Code: US-05 | 1 packets | 77 %        |

| Fermentation Steps  | Temp  | Time    |
|---------------------|-------|---------|
| Fermentation Step 1 | 19 °C | 14 days |
| Fermentation Step 2 | 4 °C  | 4 days  |

| Notes |
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