

L Plate mk2 - 5.4%

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Type: All Grain

IBU : 50 (Tinseth)
BU/GU : 0.93
Colour : 23 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.054
Final Gravity : 1.013

Fermentables (5.25 kg)

4.5 kg - Pops Pale Ale 5.4 EBC (85.7%)
500 g - Light Crystal 150 170 EBC (9.5%)
250 g - Torrefied Wheat 5 EBC (4.8%)

Hops (70 g)

50 min - 10 g - Nelson Sauvin - 12% (13 IBU)
30 min - 30 g - Nelson Sauvin - 12% (32 IBU)

Hop Stand

20 min hopstand @ 80 °C
20 min - 30 g - Nelson Sauvin - 12% (6 IBU)

Miscellaneous

Mash - 1 items - Campden Tablets
15 min - Boil - 0.5 items - Protafloc

Yeast

1 pkg - cml five

BrewZilla / RoboBrew 35L

Batch Size : 23 L
Boil Size : 29 L
Post-Boil Vol : 25 L

Mash Water : 22.5 L
Sparge Water : 9.54 L
Boil Time : 80 min
Total Water : 32.04 L

Brewhouse Efficiency: 75%
Mash Efficiency: 78.3%

Mash Profile

High fermentability
65 °C - 80 min - Temperature

Fermentation Profile

Ale
18 °C - 14 days - Carbonation

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



23 EBC