Sunny Capri Ale

American Pale Ale
Recipe by **Lars Proske**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
24 L	**2 L**	**70 mins**	**75%**	**18.53 L**	**15.58 L**

OG (Plato)	FG (Plato)	IBU	Colour (EBC)	ABV
12.43	**1.27**	**12.5**	**8.5**	**5.94%**

Mash and Sparge volumes calculated using the "Grainfather (230V / 16A) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pilsen Malt Supplier: BESTMALZ	4.00 kg (70%)	**Mash**	38.1	3.5
Wiener Malz Supplier: Custom Fermentable	1.00 kg (17%)	**Mash**	30.0	7.6
Caramalt Supplier: Muntons	0.25 kg (4%)	**Mash**	34.5	29.6
Spitz Malt Supplier: Ireks	0.25 kg (4%)	**Mash**	33.0	3.0
Oats, Flaked Supplier: Generic	0.25 kg (4%)	**Mash**	36.8	2.0

Mash Steps

	Temp	Time
Einmaischen	54 °C	10 min
Eiweiß-Rast	54 °C	10 min
Maltose-Rast	63 °C	45 min
Verzuckerungs-Rast	73 °C	30 min
Abmaischen	78 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Lemondrop (IBU: 12.5)	50.00 g (33%)	Pellet	Boil	1 min	6
Strisselspalt (IBU: 0.0)	50.00 g (33%)	Pellet	Dry Hop	2 days	1.7
Strisselspalt (IBU: 0.0)	50.00 g (33%)	Pellet	Dry Hop	2 days	1.7

Yeast

	Amount	Attenuation
American Ale BRY 96 Product Code: BRY 96	1 Päckchen	80 %

Extras

	Amount	Usage	Time
Mandarin-Orangen	1.5 kg	Primary	6 days
Orangenzesten	100 g	Primary	6 days
Limettenzesten	10 g	Primary	6 days

Water Additions

	Mash	Sparge
Salt & Acid additions		
Magnesium Sulphate (Epsom Salt)	0.96 g	0.66 g
Calcium Sulphate (Gypsum)	2.92 g	2.01 g
Sodium Chloride	1.56 g	1.07 g
Calcium Hydroxide	0.56 g	0.39 g
Sodium Bicarbonate (Baking Soda)	1.29 g	0.89 g
Calcium Chloride	1.96 g	1.35 g

Fermentation Steps

	Temp	Time

Hauptgärung	20 °C	7 days
Nachgärung in der Flasche	20 -> 10 °C	7 days
Kaltlagerung	10 -> 2 °C	7 days

Notes

4 Dosen Mandarinen kommen nach 2 Tagen Hauptgärung hinzu.
Die Schale von 4 großen Orangen + Saft kommen nach 2 Tagen Hauptgärung hinzu.
Die Schale einer Limette + Saft kommen nach 2 Tagen Hauptgärung hinzu.