

Flaming Hops - Spicy Jalapeno Pale Ale - 5.8%

Experimental Beer

Author: BeerBuds Greece

Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.52
Color : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
Original Gravity : 1.054
Final Gravity : 1.010

Fermentables (5.8 kg)

4.9 kg - Malte Pale Ale 6 EBC (84.5%)
600 g - BEST Munich 15 EBC (10.3%)
300 g - Aromatic Munich Malt 20L 52 EBC (5.2%)

Hops (94 g)

30 min - 28 g - Cascade - 5.9% (12 IBU)
15 min - 22 g - Amarillo - 8.7% (9 IBU)
10 min - 22 g - Cascade - 5.9% (4 IBU)
5 min - 22 g - Amarillo - 8.7% (3 IBU)

Miscellaneous

5 min - Boil - 3 items - Jalapeno Pepper

Yeast

1 pkg - Fermentis Safale American US-05

BrewZilla / RoboBrew 35L

Batch Size : 25 L
Boil Size : 29.63 L
Post-Boil Vol : 28.13 L

Mash Water : 21.4 L
Sparge Water : 12.26 L
Boil Time : 30 min
Total Water : 33.66 L

Brewhouse Efficiency: 75%
Mash Efficiency: 81%

Mash Profile

High fermentability plus mash out
65 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



12 EBC

Recipe Notes

We found that using 3 jalapeno peppers provides a mild kick of spiciness while keeping the beer very drinkable. Feel free to adjust the number of peppers or try a different variety of hot peppers according to your taste preferences.

www.beerbuds.gr