

053 - Fail Ale (Rhombus)

Target Water Profile

Ca+2	120
Mg+2	5
Na+	5
Cl-	100
SO ₄ -2	150
HCO	n/a

20 l Sofia tap water +
5 g CaSO₄
12 g CaCl (33% solution)

Mash

2.7 kg Pale Ale	90.0%
0.2 kg CaraMunich 2	6.7%
0.1 kg CaraRed	3.3%
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3 kg Total	

Mix 8.1 l water at 20°C
pH 5.8

Add 4 g lactic acid
pH 5.3

Rise temperature slowly to 64°C

20 min @ 64°C
30 min @ 68°C
10 min @ 72°C

Preboil

17 l, pH 5.5, 11.6°P

Add 2 g lactic acid
pH 5.1-5.2

Boil for 75 min

Hops

10 g Simcoe 12AA	@60
2 g Irish Moss	@15
30 g Amarillo 8.6AA	@10
10 g Simcoe 12AA	@10
20 g Amarillo 8.6AA	@0
35 g Simcoe 12AA	@0

50 g Amarillo for dry hopping

Chilling

10 min rest until 80°C

30 min chill with serpentine and ice bath

Pitching

OG: 13.9°P, pH 5.2, 10 l in fermentor at 19°C

Rehydrate 5.5 g US-05 + 5.5 g S-04 (11 g total)

Fermentation

Day 0:

- Set temperature to 18°C

Day 1:

- Fermentation has started in less than 12 hours

Day 8:

- Add 50 g Amarillo
- Set temperature to 16°C

Day 9:

- Set temperature to 13°C

Day 10:

- Set temperature to 9°C

Day 11:

- Set temperature to 4°C

Day 16:

- FG 7.2°P (3.5°P, ABV 5.8%)
- Bottle cold with 5.2 g sugar per litter