

053 – Fail Ale (Rhombus)

Method: **All Grain**
Style: **American Pale Ale**
Boil Time: **75 min**
Batch Size: **14 liters** (ending kettle volume)
Boil Size: **17 liters**
Boil Gravity: **11.6 °P** (recipe based estimate)
Efficiency: **82%** (ending kettle)

Original Gravity:
13.9 °P

Final Gravity:
3.7 °P

ABV (standard):
5.51%

IBU (tinseth):
48.08

SRM (morey):
7.43 🍺

Fermentables

Amount	Fermentable	PPG	°L	Bill %
2700 g	German - Pale Ale	39	2.3	90%
200 g	German - CaraMunich II	34	46	6.7%
100 g	German - CaraRed	34	20	3.3%
3 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
10 g	Simcoe	Pellet	12	Boil	60 min	22.45
30 g	Amarillo	Pellet	8.6	Boil	10 min	17.5
10 g	Simcoe	Pellet	12	Boil	10 min	8.14
20 g	Amarillo	Pellet	8.6	Boil	0 min	
35 g	Simcoe	Pellet	12	Boil	0 min	
50 g	Amarillo	Pellet	8.6	Dry Hop	7 days	

☐ Show Summary View

Mash Guidelines

Amount	Description	Type	Temp	Time
--		Temperature	64 C	20 min
--		Temperature	68 C	30 min
--		Temperature	72 C	10 min

Starting Mash Thickness: 2.7 L/kg

Other Ingredients

Amount	Name	Type	Use	Time
2 g	Irish Moss	Fining	Boil	15 min.

Yeast

Fermentis / Safale - English Ale Yeast S-04

Attenuation (avg): 75% Flocculation: High
Optimum Temp: 12.2 - 25 °C Starter: No
Fermentation Temp: 18 °C Pitch Rate: 0.75 (M cells / ml / ° P)
146 B cells required

[Yeast Pitch Rate and Starter Calculator](#)

Target Water Profile: Софийска вода за Пейл Ейл

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
120	5	10	100	150	0

20 л софийска вода +
5 г CaSO4
4 г CaCl2
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=NR0X4MP>
[Mash Chemistry and Brewing Water Calculator](#)

Notes

YEAST: mix 5.5 g US-05 + 5.5 g S-04 (11 g total)