

Cheat Sheet 5G

American Pale Ale (18 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 06 Jun 2019
Brewer:
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 59.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 1662.50 ml warm water and add optional 83.1 g of GoFerM
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.98 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	57.1 %	0.63 gal
2 lbs	Wheat Malt, White (Rahr) (3.2 SRM)	Grain	2	14.3 %	0.16 gal

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Wheat, Flaked [Steep] (1.6 SRM)	Grain	3	28.6 %	0.31 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.50 qt of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.85 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - First Wort 60.0 min	Hop	4	27.9 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.051 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 20.0 min, 194.4 F	Hop	5	12.1 IBUs	-
1.00 oz	Simcoe [13.00 %] - Steep/Whirlpool 20.0 min, 194.4 F	Hop	6	12.9 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.057 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.057 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 06 Jun 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 10 Jun 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 2.0 Days	Hop	8	0.0 IBUs	-
1.00 oz	Simcoe [13.00 %] - Dry Hop 2.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 20 Jun 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 20 Jul 2019 - Drink and enjoy!

Notes