

131 Pavlov's Pale 5G Extract

American Pale Ale (18 B)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 26 Jun 2019
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 1872.10 ml warm water and add optional 93.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.63 gal
- Steep Grain Weight: 5 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs 11.0 oz	Pale Malt (2 Row) UK [Steep] (3.0 SRM)	Grain	1	20.4 %	0.21 gal
2 lbs	Wheat, Flaked [Steep] (1.6 SRM)	Grain	2	15.2 %	0.16 gal
5.0 oz	Barley, Flaked [Steep] (1.7 SRM)	Grain	3	2.4 %	0.02 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 3.0 oz
- Boil Fermentables Volume: 0.65 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.099 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	4	37.9 %	0.38 gal
3 lbs 3.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	5	24.2 %	0.27 gal
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	6	32.8 IBUs	-
0.50 oz	Warrior [15.00 %] - Boil 60.0 min	Hop	7	15.8 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Saaz [3.75 %] - Steep/Whirlpool 10.0 min, 194.4 F	Hop	8	0.7 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.064 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
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0.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-	-
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- Measure Actual Original Gravity _____ (Target: 1.064 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 26 Jun 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 30 Jun 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 10 Jul 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 09 Aug 2019 - Drink and enjoy!

Notes