

131 Pavlov's Pale 5G All Grain

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: 26 Jun 2019
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 1850.96 ml warm water and add optional 92.5 g of GoFerM
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.22 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 11.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	55.7 %	0.52 gal
3 lbs	Canadian Superior wheat (1.0 SRM)	Grain	2	25.0 %	0.23 gal
2 lbs	Wheat, Flaked (1.6 SRM)	Grain	3	16.7 %	0.16 gal
5.0 oz	Barley, Flaked (1.7 SRM)	Grain	4	2.6 %	0.02 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.75 gal of water at 164.4 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.47 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.056 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	5	24.2 IBUs	-
0.50 oz	Warrior [15.00 %] - Boil 60.0 min	Hop	6	23.4 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Saaz [3.75 %] - Steep/Whirlpool 10.0 min, 194.4 F	Hop	7	1.1 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.063 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
0.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.063 SG)

Measure Actual Batch Volume _____ (Target: 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: 1.012 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