

238 Curricula SHB/FSB Collab 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: 14 Jan 2021
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

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.01 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	68.1 %	0.55 gal
2 lbs 5.0 oz	Canadian Superior wheat (1.0 SRM)	Grain	2	22.5 %	0.18 gal
1 lbs	Acidulated (Weyermann) (1.8 SRM)	Grain	3	9.4 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.84 qt of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.80 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Citra [12.00 %] - First Wort 60.0 min	Hop	4	88.5 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.048 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Cashmere [8.50 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	5	28.5 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.054 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	Voss Kveik (Omega #OYL-062)	Yeast	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.054 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 14 Jan 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 18 Jan 2021 - 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
3.00 oz	Sabro [14.00 %] - Dry Hop 0.0 Days	Hop	7	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.009 SG)
- Date Bottled/Kegged: 28 Jan 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 27 Feb 2021 - Drink and enjoy!

Notes