

212 Individual Education Pale 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: voss

Date: 14 Aug 2020
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:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.34 gal	3/11 WARDS	Water	1	-	-
4 lbs 7.0 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	2	47.0 %	0.35 gal
2 lbs 4.0 oz	CHÂTEAU CHIT BARLEY MALT FLAKES (2.5 SRM)	Grain	3	23.8 %	0.18 gal
2 lbs 4.0 oz	Canadian Superior wheat (1.0 SRM)	Grain	4	23.8 %	0.18 gal
8.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	5	5.3 %	0.04 gal
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Mash 60.0 min	Hop	6	5.6 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	7	3.6 IBUs	-
1.00 oz	Amarillo [9.20 %] - Steep/Whirlpool 50.0 min, 194.4 F	Hop	8	15.7 IBUs	-
0.50 oz	Galaxy [14.00 %] - Steep/Whirlpool 50.0 min, 194.4 F	Hop	9	11.9 IBUs	-
1.0 pkg	Voss Kveik (Omega #OYL-062)	Yeast	10	-	-
0.50 oz	Huell Melon [7.20 %] - Dry Hop 5.0 Days	Hop	11	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.046 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 4.6 %
Bitterness: 36.8 IBUs
Est Color: 3.1 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out
Sparge Water: 4.96 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.74
Measured Mash PH: 5.20

Total Grain Weight: 9 lbs 7.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.80 qt of water at 168.2 F	156.0 F	45 min

Sparge: Fly sparge with 4.96 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: voss
Fermenter: 1

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 2.00 days
Storage Temperature: 30.0 F

Notes

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