

# 212 Individual Education 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:** 14 Aug 2020  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** voss  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.34 gal	3/11 WARDS	Water	1	-	-
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Mash 60.0 min	Hop	2	22.8 IBUs	-
1 lbs	CHÂTEAU CHIT BARLEY MALT FLAKES [Steep] (2.5 SRM)	Grain	3	13.6 %	0.08 gal
6 lbs 6.0 oz	Pilsner Liquid Extract [Boil] (3.5 SRM)	Extract	4	86.4 %	0.54 gal
0.50 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	5	2.9 IBUs	-
0.50 oz	Galaxy [14.00 %] - Steep/Whirlpool 50.0 min, 194.4 F	Hop	6	9.8 IBUs	-
1.0 pkg	Voss Kveik (Omega #OYL-062)	Yeast	7	-	-
0.50 oz	Huell Meion [7.20 %] - Dry Hop 5.0 Days	Hop	8	0.0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.040 SG  
**Est Final Gravity:** 1.009 SG  
**Estimated Alcohol by Vol:** 4.2 %  
**Bitterness:** 35.6 IBUs  
**Est Color:** 4.1 SRM **Est Calories:** 132.1 kcal/12oz

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

## Grain Steeping and Boil Profile

**Steep Water Volume:** 1.00 gal  
**Steep Grain Weight:** 1 lbs  
**Steep Time:** 30  
**Steep Temp:** 155.0

**Boil Fermentables Weight:** 6 lbs 6.0 oz  
**Boil Fermentables Volume:** 0.54 gal  
**Est Boil Water Addition:** 2.73 gal

## 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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