

# 222 Paulie G's Pale Ale 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:** Ale, Two Stage

**Date:** 05 Oct 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:

### Prepare for Brewing

- Hydrate yeast with 277.79 ml warm water and add optional 13.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.95 gal
- Mash Water Acid: None

### Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.64 gal	3/11 WARDS	Water	1	-	-

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
3 lbs 8.0 oz	BEST Pilsen Malt (BESTMALZ) (1.8 SRM)	Grain	2	35.9 %	0.27 gal
3 lbs 8.0 oz	Wheat Malt (Gambrinus) (2.3 SRM)	Grain	3	35.9 %	0.27 gal
1 lbs 2.0 oz	BEST Chit Malt (BESTMALZ) (1.3 SRM)	Grain	4	11.5 %	0.09 gal
1 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	5	10.3 %	0.08 gal
10.0 oz	Acid Malt (3.0 SRM)	Grain	6	6.4 %	0.05 gal

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.19 qt of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.90 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.045 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	NZH-107 [9.00 %] - Boil 15.0 min	Hop	7	15.4 IBUs	-

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Galaxy [14.00 %] - Steep/Whirlpool 30.0 min, 194.4 F	Hop	8	9.2 IBUs	-
0.50 oz	NZH-107 [9.00 %] - Steep/Whirlpool 30.0 min, 194.4 F	Hop	9	5.9 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.051 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

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Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.051 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

- 05 Oct 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 09 Oct 2020 - 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
0.50 oz	Galaxy [14.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-
0.50 oz	NZH-107 [9.00 %] - Dry Hop 0.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 19 Oct 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 18 Nov 2020 - Drink and enjoy!

Notes