

# 222 Paulie G's Pale Ale 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:** 05 Oct 2020  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 301.61 ml warm water and add optional 15.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
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### Water Prep

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

### Mash or Steep Grains

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

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	BEST Chit Malt (BESTMALZ) [Steep] (1.3 SRM)	Grain	2	5.3 %	0.04 gal
8.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	3	5.3 %	0.04 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.70 gal
- Est Boil Water Addition: 2.58 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.086 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	4	21.3 %	0.16 gal
3 lbs 3.0 oz	Pilsner Liquid Extract [Boil] (3.5 SRM)	Extract	5	34.0 %	0.27 gal
3 lbs 3.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	6	34.0 %	0.27 gal
1.00 oz	NZH-107 [9.00 %] - Boil 15.0 min	Hop	7	10.6 IBUs	-

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Galaxy [14.00 %] - Steep/Whirlpool 30.0 min, 194.4 F	Hop	8	12.8 IBUs	-
1.00 oz	NZH-107 [9.00 %] - Steep/Whirlpool 30.0 min, 194.4 F	Hop	9	8.2 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.056 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
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.056 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.013 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