

258 S.M.A.S.H. for Stache 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: 30 Apr 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

- Hydrate yeast with 264.46 ml warm water and add optional 13.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.89 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.64 gal	12/20 water	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs 15.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	2	85.8 %	0.62 gal
1 lbs 5.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	14.2 %	0.10 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.89 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.00 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	zamba [11.00 %] - First Wort 60.0 min	Hop	4	42.5 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.043 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	zamba [11.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	5	9.6 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.049 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	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.049 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

30 Apr 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

04 May 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
0.25 oz	zamba [11.00 %] - Dry Hop 0.0 Days	Hop	7	0.0 IBUs	-

Measure Final Gravity: _____ (Estimate: 1.010 SG)

Date Bottled/Kegged: 14 May 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

13 Jun 2021 - Drink and enjoy!

Notes