

278 Broken Wings Pale 5 Gallon Extract

American Pale Ale (18 B)

Type: Extract
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

Date: 06 Aug 2021
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Fermentation: Ale, Two Stage



Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- Hydrate yeast with 321.15 ml warm water and add optional 16.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

Mash or Steep Grains

- Steep Water Volume: 3.00 gal
- Steep Grain Weight: 3 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Oats, Flaked [Steep] (1.0 SRM)	Grain	1	17.6 %	0.16 gal
1 lbs	Carafaom [Steep] (2.0 SRM)	Grain	2	8.8 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 2.84 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.060 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	4	17.6 %	0.16 gal
6 lbs 6.0 oz	LME Wheat Bavarian (Briess) [Boil] (4.0 SRM)	Extract	5	56.0 %	0.53 gal
0.50 oz	Amarillo [9.20 %] - Boil 10.0 min	Hop	6	5.0 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	7.9 IBUs	-
0.50 oz	Galaxy [14.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	9.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.060 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
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1.0 pkg | Safale American (DCL/Fermentis #US-05) [50.28 ml] | Yeast | 9 | - | -

- Measure Actual Original Gravity _____ (Target: 1.060 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 06 Aug 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 10 Aug 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
0.50 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-
0.50 oz	Galaxy [14.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 20 Aug 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 19 Sep 2021 - Drink and enjoy!

Notes