

Gym 109 Bittersweet Pale Ale 5 Gallon All Gra

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: 11 Jan 2023
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 264.37 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

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs 8.0 oz	Pale Malt, 2-Row (Rahr) (1.8 SRM)	Grain	1	81.2 %	0.59 gal
1 lbs	American Honey Malt (Briess) (25.0 SRM)	Grain	2	10.7 %	0.08 gal
12.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	8.1 %	0.06 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.88 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
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	Mosaic (HBC 369) [12.25 %] - Boil 60.0 min	Hop	4	32.3 IBUs	-
0.75 oz	Simcoe [13.00 %] - Boil 15.0 min	Hop	5	17.0 IBUs	-
0.33 oz	Citra [12.00 %] - Boil 0.0 min	Hop	6	0.0 IBUs	-
0.33 oz	Mosaic (HBC 369) [12.25 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - Boil 0.0 min	Hop	8	0.0 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	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.049 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 11 Jan 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 15 Jan 2023 - 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
1.00 oz	Citra [12.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	10	0.0 IBUs	-
0.50 oz	Simcoe [13.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	11	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 25 Jan 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Feb 2023 - Drink and enjoy!

Notes