

2012 -Amazin Extra Pale Ale

American Pale Ale

Type: All Grain

Date: 1/27/2012

Batch Size (fermenter): 6.00 gal

Brewer: Chris

Boil Size: 7.86 gal

Asst Brewer:

Boil Time: 60 min

Equipment: Belli Brew Equipment 759

End of Boil Volume 6.76 gal

Brewhouse Efficiency: 75.00 %

Final Bottling Volume: 6.00 gal

Est Mash Efficiency 82.1 %

Fermentation: Ale, Single Stage

Taste Rating(out of 50): 30.0

Taste Notes: at first I thought it had a Hot Alcohol flavor... but that mellowed after 1 week in the ke

dry hopped with 1.5 oz cascade 2 days @ room temp... then left it in the serving cornie and chi

I now think it is nice and dry.... lacking any hop aroma... I get 'bread' in the nos

I added 1oz more of cascade & 1oz of amaril

to see if I can get more arom

Ingredients

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Amt	Name	Type	#	%/IBU
9 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	67.7 %
1 lbs 3.2 oz	Vienna Malt (3.5 SRM)	Grain	2	9.0 %
14.4 oz	Caramel/Crystal Mal - 40L (40.0 SRM)	Grain	3	6.8 %
9.6 oz	Caramel/Crystal Mal - 60L (60.0 SRM)	Grain	4	4.5 %
9.6 oz	Wheat, White (Cargill) (2.9 SRM)	Grain	5	4.5 %
0.50 oz	Amarillo Gold [8.50 % - First Wort 60.0 mir	Hop	6	17.5 IBUs
1 lbs	Sugar, Table (Sucrose) (1.0 SRM)	Sugar	7	7.5 %
0.50 oz	Cascade [5.50 % - Boil 20.0 mir	Hop	8	3.5 IBUs
1.20 Items	Whirlfloc Tablet (Boil 15.0 min	Fining	9	-
0.50 oz	Citra [12.00 % - Boil 15.0 mir	Hop	10	6.0 IBUs
1.00 Items	Imersion Chiller (Boil 15.0 min	Other	11	-
1.19 oz	Amarillo Gold [8.50 % - Boil 10.0 mir	Hop	12	7.6 IBUs
0.59 oz	Simcoe [13.00 % - Boil 5.0 mir	Hop	13	4.8 IBUs
1.19 oz	Amarillo Gold [8.50 % - Boil 2.0 mir	Hop	14	6.3 IBUs
0.60 oz	Simcoe [13.00 % - Boil 0.0 mir	Hop	15	0.0 IBUs
1.0 pkg	Safale American (DCL/Fermentis #U-05) [50.28 ml]	Yeast	16	-
1.50 oz	Amarillo Gold [8.50 % - Dry Hop 3.0 Day	Hop	17	0.0 IBUs
1.50 oz	Cascade [5.50 % - Dry Hop 3.0 Day	Hop	18	0.0 IBUs
0.50 oz	Centennial [10.00 % - Dry Hop 0.0 Day	Hop	19	0.0 IBUs
0.50 oz	Chinook [13.00 % - Dry Hop 0.0 Day	Hop	20	0.0 IBUs

Beer Profile

Est Original Gravity: 1.063 SG

Measured Original Gravity: 1.060 SG

Est Final Gravity: 1.008 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 7.2 %

Actual Alcohol by Vol: 7.2 %

Bitterness: 45.7 IBUs

Calories: 197.3 kcal/12oz

Est Color: 9.5 SRM

Mash Profile

Mash Name: Single Infusion, Full Body
Fly Sparge

Total Grain Weight: 13 lbs 4.8 oz

Sparge Water: 4.72 gal
Sparge Temperature: 170.0 F
Adjust Temp for Equipment: FALSE

Grain Temperature: 68.0 F
Tun Temperature: 68.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.11 gal of water at 159.0	150.0 F	60 min
Sparge Step: Fly sparge with 4.72 gal water at 170.0			
Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% the time)			

Carbonation and Storage

Carbonation Type: Keg	Volumes of CO2: 2.3
Pressure/Weight: 12.54 PS	Carbonation Used: Keg with 12.54 PS
Keg/Bottling Temperature: 45.0 F	Age for: 30.00 days
Fermentation: Ale, Single Stage	Storage Temperature: 65.0 F

Notes

added 5 grams of gypsum and 1.2ml of lactic to the mash

added 7oz amarillo as a FWH... see how it goes

Fermented 6 days at 60°
day 7 ramped it up to 65°
day 9 back to 60°
day 14 rack

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