

2012 Philadelphia Pale Ale Clone

American Pale Ale

Type: All Grain Date: 2/24/2012
Batch Size (fermenter): 6.25 gal Brewer: Chris
Boil Size: 7.65 gal Asst Brewer:
Boil Time: 60 min Equipment: Belli Brew Equipment 739
End of Boil Volume 7.02 gal Brewhouse Efficiency: 73.00 %
Final Bottling Volume: 6.25 gal Est Mash Efficiency 78.8 %
Fermentation: Ale, Two Stage Taste Rating(out of 50): 30.0
Taste Notes: turned out well... easy drinker... I will rebrew
possibly double the honey malt next time

Ingredients

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Amt	Name	Type	#	%/IBU
10 lbs	Pilsner (2 Row) Ger (2.0 SRM	Grain	1	89.4 %
1 lbs	Cara-Pils/Dextrine (2.0 SRM	Grain	2	8.9 %
3.0 oz	Honey Malt (25.0 SRM	Grain	3	1.7 %
0.50 oz	Amarillo Gold [8.50 % - Boil 55.0 mir	Hop	4	15.0 IBUs
1.00 oz	Cascade [5.50 % - Boil 15.0 mir	Hop	5	5.4 IBUs
1.00 oz	Amarillo Gold [8.50 % - Boil 10.0 mir	Hop	6	6.2 IBUs
1.00 oz	Cascade [5.50 % - Dry Hop 5.0 Day	Hop	7	0.0 IBUs

Beer Profile

Est Original Gravity: 1.048 SG	Measured Original Gravity: 1.046 SG
Est Final Gravity: 1.011 SG	Measured Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 4.9 %	Actual Alcohol by Vol: 5.0 %
Bitterness: 26.6 IBUs	Calories: 150.6 kcal/12oz
Est Color: 3.8 SRM	

Mash Profile

Mash Name: Single Infusion, Full Body Fly Sparge	Total Grain Weight: 11 lbs 3.0 oz
Sparge Water: 4.80 gal	Grain Temperature: 68.0 F
Sparge Temperature: 170.0 F	Tun Temperature: 68.0 F
Adjust Temp for Equipment: FALSE	Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.20 gal of water at 160.0	150.0 F	60 min
Sparge Step:	Fly sparge with 4.80 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: Bottle	Volumes of CO2: 2.3
Pressure/Weight: 4.91 oz	Carbonation Used: Bottle with 4.91 oz Corn Sugar
Keg/Bottling Temperature: 70.0 F	Age for: 30.00 days
Fermentation: Ale, Two Stage	Storage Temperature: 65.0 F

Notes

added 2ml Latic and 5gm gypsum to the mash 3.4

sparged with 5.5 gal at 17°
hit all numbers but the 15 min additions were added at 10 m
ferment at 60

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