

2013 -7C's Extra Pale Ale

American Pale Ale

Type: All Grain
Batch Size (fermenter): 6.00 gal
Boil Size: 7.86 gal
Boil Time: 60 min
End of Boil Volume: 6.76 gal
Final Bottling Volume: 6.00 gal
Fermentation: Ale, Single Stage
Taste Notes:

Date: 2/16/2013
Brewer: Chris
Asst Brewer:
Equipment: Belli Brew Equipment 759
Brewhouse Efficiency: 73.00 %
Est Mash Efficiency: 80.0 %
Taste Rating (out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
9 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	69.2 %
1 lbs	Vienna Malt (3.5 SRM)	Grain	2	7.7 %
8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	3.8 %
8.0 oz	Caramel/Crystal Mal - 40L (40.0 SRM)	Grain	4	3.8 %
8.0 oz	Caramel/Crystal Mal - 60L (60.0 SRM)	Grain	5	3.8 %
8.0 oz	Wheat, White (Cargill) (2.9 SRM)	Grain	6	3.8 %
0.40 oz	Columbus (Tomahawk) [15.20 % - First Wort 60.0 min]	Hop	7	25.3 IBUs
1 lbs	Corn Sugar (Dextrose) (0.0 SRM)	Sugar	8	7.7 %
1.20 Items	Whirlfloc Tablet (Boil 15.0 min)	Fining	9	-
0.75 oz	7C's Falconers [9.90 % - Boil 15.0 min]	Hop	10	7.5 IBUs
1.00 Items	Imersion Chiller (Boil 15.0 min)	Other	11	-
1.00 oz	7C's Falconers [9.90 % - Boil 10.0 min]	Hop	12	7.5 IBUs
0.75 oz	Simcoe [13.00 % - Boil 2.0 min]	Hop	13	6.2 IBUs
1.00 oz	7C's Falconers [9.90 % - Boil 0.0 min]	Hop	14	0.0 IBUs
0.50 oz	Simcoe [13.00 % - Boil 0.0 min]	Hop	15	0.0 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #-04) [23.66 ml]	Yeast	16	-
1.50 oz	7C's Falconers [10.00 % - 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

Beer Profile

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 6.6 %
Bitterness: 46.5 IBUs
Est Color: 7.9 SRM

Measured Original Gravity: 1.060 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 7.2 %
Calories: 197.3 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body Fly Sparge
Sparge Water: 5.30 gal
Sparge Temperature: 170.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 13 lbs
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 4.50 gal of water at 161.1	151.0 F	60 min

Sparge Step: Fly sparge with 5.30 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

2 grams of gypsum

5 grams of Calcium Chloride

4 grams of Epsom Salt

and 1ml of lactic to the mash

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