

# All Day APA

American Pale Ale (10 A)

Type: All Grain  
Batch Size: 6.00 gal  
Boil Size: 7.86 gal  
Boil Time: 60 min  
End of Boil Vol: 6.76 gal  
Final Bottling Vol: 6.00 gal  
Fermentation: Ale, Two Stage

Date: 08 Sep 2013  
Brewer: Chris  
Asst Brewer:  
Equipment: Belli Brew Equipment 75%  
Efficiency: 75.00 %  
Est Mash Efficiency: 81.2 %  
Taste Rating: 30.0



Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
8 lbs 8.0 oz	Pale Ale Malt, Northwestern (Great Western) (4.1 SRM)	Grain	1	79.1 %
1 lbs	Rice, Flaked (1.0 SRM)	Grain	2	9.3 %
1 lbs	Wheat, Torrified (1.7 SRM)	Grain	3	9.3 %
4.0 oz	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	4	2.3 %
0.50 oz	Zythos [12.00 %] - Boil 60.0 min	Hop	5	22.7 IBUs
0.50 oz	Zythos [12.00 %] - Boil 20.0 min	Hop	6	7.7 IBUs
1.25 oz	Zythos [12.00 %] - Boil 5.0 min	Hop	7	9.5 IBUs
1.25 oz	Zythos [12.00 %] - Steep/Whirlpool 10.0 min	Hop	8	0.0 IBUs
1.00 oz	Citra [12.00 %] - Dry Hop 3.0 Days	Hop	9	0.0 IBUs
1.00 oz	Zythos [12.00 %] - Dry Hop 3.0 Days	Hop	10	0.0 IBUs

## Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG  
Est Final Gravity: 1.013 SG  
Estimated Alcohol by Vol: 4.6 %  
Bitterness: 48.5 IBUs  
Est Color: 6.3 SRM

Measured Original Gravity: 1.048 SG  
Measured Final Gravity: 1.013 SG  
Actual Alcohol by Vol: 4.6 %  
Calories: 159.8 kcal/12oz

## Mash Profile

Mash Name: Single Infusion, Full Body, Fly Sparge  
Sparge Water: 5.12 gal  
Sparge Temperature: 170.0 F  
Adjust Temp for Equipment: FALSE

Total Grain Weight: 10 lbs 12.0 oz  
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 4.53 gal of water at 163.3 F	154.0 F	60 min

Sparge: Fly sparge with 5.12 gal water at 170.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

Carbonation Type: Bottle  
Pressure/Weight: 4.71 oz  
Keg/Bottling Temperature: 70.0 F  
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3  
Carbonation Used: Bottle with 4.71 oz Corn Sugar  
Age for: 30.00 days  
Storage Temperature: 65.0 F

## Notes