

# Area 51 IPA

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: 05 May 2013

Brewer: Chris

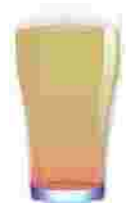
Asst Brewer:

Equipment: Belli Brew Equipment 75%

Efficiency: 72.00 %

Est Mash Efficiency: 78.0 %

Taste Rating: 30.0



Taste Notes: adam liked the beer... really really good

going to try to cut the IBU a bit to make it a bit more sessionable

## Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	85.5 %
1 lbs	Rice, Flaked (1.0 SRM)	Grain	2	7.8 %
8.0 oz	Wheat, Torrified (1.7 SRM)	Grain	3	3.9 %
5.9 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	4	2.9 %
1.50 oz	Galaxy [15.00 %] - Boil 15.0 min	Hop	5	22.7 IBUs
1.50 oz	Simcoe [13.00 %] - Boil 15.0 min	Hop	6	19.7 IBUs
2.00 oz	Galaxy [15.00 %] - Steep/Whirlpool 10.0 min	Hop	7	16.3 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-
2.00 oz	Galaxy [14.00 %] - Dry Hop 3.0 Days	Hop	9	0.0 IBUs
1.00 oz	Simcoe [13.00 %] - Dry Hop 3.0 Days	Hop	10	0.0 IBUs

## Gravity, Alcohol Content and Color

Est Original Gravity: 1.057 SG

Est Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 5.8 %

Bitterness: 58.7 IBUs

Est Color: 5.1 SRM

Measured Original Gravity: 1.055 SG

Measured Final Gravity: 1.012 SG

Actual Alcohol by Vol: 5.6 %

Calories: 183.3 kcal/12oz

## Mash Profile

Mash Name: Single Infusion, Full Body, Fly

Sparge

Sparge Water: 4.58 gal

Sparge Temperature: 170.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 12 lbs 13.9 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 5.33 gal of water at 161.2 F	152.0 F	60 min

Sparge: Fly sparge with 4.58 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