

Toro Toro Toro!!!

American Pale Ale (10 A)

Type: All Grain
Batch Size: 6.00 gal
Boil Size: 7.39 gal
Boil Time: 60 min
End of Boil Vol: 6.76 gal
Final Bottling Vol: 6.00 gal
Fermentation: Ale, Single Stage

Date: 19 Apr 2015
Brewer:
Asst Brewer:
Equipment: Belli Brew Equipment
Efficiency: 75.00 %
Est Mash Efficiency: 81.3 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
7 lbs	Pale Ale (Crisp) (4.0 SRM)	Grain	1	75.7 %
2 lbs	White Wheat Malt (2.4 SRM)	Grain	2	21.6 %
4.0 oz	Honey Malt (25.0 SRM)	Grain	3	2.7 %
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	4	-
1.00 Items	Counterflow Chiller (Boil 15.0 mins)	Spice	5	-
1.00 oz	Citra [12.00 %] - Boil 5.0 min	Hop	6	7.7 IBUs
1.00 oz	Galaxy [14.00 %] - Boil 5.0 min	Hop	7	9.0 IBUs
1.50 oz	Galaxy [14.00 %] - Steep/Whirlpool 10.0 min	Hop	8	12.3 IBUs
1.00 oz	Simcoe [13.00 %] - Steep/Whirlpool 10.0 min	Hop	9	7.6 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-
1.00 oz	Citra [12.00 %] - Dry Hop 3.0 Days	Hop	11	0.0 IBUs
1.00 oz	Galaxy [14.00 %] - Dry Hop 3.0 Days	Hop	12	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.044 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 4.7 %
Bitterness: 36.3 IBUs
Est Color: 5.1 SRM

Measured Original Gravity: 1.044 SG
Measured Final Gravity: 1.007 SG
Actual Alcohol by Vol: 4.8 %
Calories: 143.4 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Fly Sparge
Sparge Water: 5.03 gal
Sparge Temperature: 170.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 9 lbs 4.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 6.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.47 gal of water at 160.3 F	150.0 F	60 min

Sparge: Fly sparge with 5.03 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: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)