

Exit 148

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, Two Stage

Taste Notes:

Date: 5/5/2013

Brewer: Chris

Asst Brewer:

Equipment: Belli Brew Equipment 75%

Brewhouse Efficiency: 72.00 %

Est Mash Efficiency: 78.0 %

Taste Rating(out of 50): 30.0

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	87.6 %
1 lbs 4.0 oz	Rice, Flaked (1.0 SRM)	Grain	2	10.0 %
4.8 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3	2.4 %
0.50 oz	Citra [12.00 %] - First Wort 60.0 min	Hop	4	25.0 IBUs
0.50 oz	Columbus (Tomahawk) [14.00 %] - Boil 25.0 min	Hop	5	10.7 IBUs
0.75 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	6	4.7 IBUs
0.75 oz	Simcoe [13.00 %] - Boil 5.0 min	Hop	7	6.2 IBUs
1.00 oz	Citra [12.00 %] - Aroma Steep 10.0 min	Hop	8	0.0 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-
1.00 oz	Chinook [13.00 %] - Dry Hop 3.0 Days	Hop	10	0.0 IBUs
1.00 oz	Citra [12.00 %] - Dry Hop 3.0 Days	Hop	11	0.0 IBUs
1.00 oz	Columbus (Tomahawk) [14.00 %] - Dry Hop 3.0 Days	Hop	12	0.0 IBUs

Beer Profile

Est Original Gravity: 1.055 SG

Est Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 5.9 %

Bitterness: 46.6 IBUs

Est Color: 4.8 SRM

Measured Original Gravity: 1.046 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 4.7 %

Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Fly Sparge

Sparge Water: 4.66 gal

Sparge Temperature: 170.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 12 lbs 8.8 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 5.21 gal of water at 159.0 F	150.0 F	60 min
Sparge Step:	Fly sparge with 4.66 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

Volumes of CO2: 2.3

Pressure/Weight: 4.71 oz

Carbonation Used: Bottle with 4.71 oz Corn Sugar

Keg/Bottling Temperature: 70.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 65.0 F

Notes

Brew day.... eco fair

missed FWH and added citra as a 60 minute addition
boiled hard and ended up with 5.25 rathe than 5.5 in carboy

Created with [BeerSmith](#)