

# \*Trench Pale Ale

American Pale Ale (10 A)

**Type:** All Grain  
**Batch Size:** 10.50 gal  
**Boil Size:** 13.46 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 11.96 gal  
**Final Bottling Vol:** 10.25 gal  
**Fermentation:** Ale, Two Stage

**Date:** 30 Aug 2013  
**Brewer:** Brian Whitman  
**Asst Brewer:**  
**Equipment:** My Brutus 10 - 10 Gallon batch -  
Direct fired strike  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 74.5 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

| Amt     | Name  | Type  | #  | %/IBU     |
|---------|---|-------|----|-----------|
| 22 lbs  | Pale Malt (2 Row) US (2.0 SRM)                      | Grain | 1  | 91.7 %    |
| 2 lbs   | Caramel Malt - 80L (Cargill) (80.0 SRM)             | Grain | 2  | 8.3 %     |
| 1.00 oz | Target [7.50 %] - Boil 60.0 min                     | Hop   | 3  | 12.6 IBUs |
| 1.00 oz | Nelson Sauvin [12.50 %] - Boil 20.0 min             | Hop   | 4  | 12.7 IBUs |
| 1.00 oz | Cascade [6.10 %] - Boil 15.0 min                    | Hop   | 5  | 5.1 IBUs  |
| 1.00 oz | Nugget [13.50 %] - Boil 5.0 min                     | Hop   | 6  | 4.5 IBUs  |
| 1.00 oz | Sorachi Ace [12.60 %] - Boil 5.0 min                | Hop   | 7  | 4.2 IBUs  |
| 1.0 pkg | SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml] | Yeast | 8  | -         |
| 1.0 pkg | Safale American (DCL/Fermentis #US-05) [50.28 ml]   | Yeast | 9  | -         |
| 2.00 oz | Nelson Sauvin [12.50 %] - Dry Hop 3.0 Days          | Hop   | 10 | 0.0 IBUs  |
| 1.00 oz | Target [7.50 %] - Dry Hop 3.0 Days                  | Hop   | 11 | 0.0 IBUs  |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.056 SG  
**Est Final Gravity:** 1.014 SG  
**Estimated Alcohol by Vol:** 5.5 %  
**Bitterness:** 39.1 IBUs  
**Est Color:** 10.7 SRM

**Measured Original Gravity:** 1.057 SG  
**Measured Final Gravity:** 1.011 SG  
**Actual Alcohol by Vol:** 6.0 %  
**Calories:** 189.7 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Medium Body,  
Batch Sparge  
**Sparge Water:** 8.84 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 24 lbs  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

## Mash Steps

| Name    | Description                      | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 30.00 qt of water at 163.7 F | 152.0 F          | 60 min    |

**Sparge:** Batch sparge with 3 steps (Drain mash tun , 4.42gal, 4.42gal) of 168.0 F water

**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, Two Stage

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

## Notes

took too long direct heating MLT, hit pretty close a little high  
8/31 - pitched S-05 (front) and S-04 (back). OG 1.057.  
9/6 - 8:00 PM - secondaried and lost track of which was which  
9/7 - 4:00 pm. dry hopped. SG #1.014, #2 1.011  
9/12 - racked one secondary to keg and put in keezer on gas

9/15 - bottled second batch

Created with [BeerSmith](#)