JBI Blonde Ale- 12 gal

American Pale Ale (10 A)

Type: All Grain
Batch Size: 12.00 gal
Boil Size: 13.80 gal
Boil Time: 60 min
End of Boil Vol: 13.26 gal
Final Bottling Vol: 11.60 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 31 May 2013
Brewer: John/Rodney
Asst Brewer:
Equipment: Lee's 20 gal pot w/ cooler
Efficiency: 72.00 %
Est Mash Efficiency: 76.5 %
Taste Rating: 30.0

Ingredients

Amt	Name	Type	#	%/IBU
18.60 gal	Atlanta, GA	Water	1	-
20 lbs 9.1 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	91.1 %
1 lbs 3.4 oz	Wheat, Torrified (1.7 SRM)	Grain	3	5.4 %
9.2 oz	Honey Malt (25.0 SRM)	Grain	4	2.5 %
3.6 oz	Acid Malt (3.0 SRM)	Grain	5	1.0 %
1.13 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	6	17.5 IBUs
1.20 tsp	Irish Moss (Boil 15.0 mins)	Fining	7	-
1.13 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	8	3.5 IBUs
2.4 pkg	American Ale II (Wyeast Labs #1272) [124.21 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 5.2 %
Bitterness: 21.0 IBUs
Est Color: 4.2 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 4.8 %
Calories: 151.1 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge
Sparge Water: 9.45 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 22 lbs 9.2 oz
Grain Temperature: 80.0 F
Tun Temperature: 170.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 7.31 gal of water at 156.7 F	148.0 F	75 min

Sparge: Batch sparge with 4 steps (Drain mash tun , 3.15gal, 3.15gal, 3.15gal) 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