

Beer

Brew Type: Partial Mash

Style: American Pale Ale

Batch Size: 5.00 gal

Boil Volume: 5.72 gal

Brewhouse Efficiency: 75.0 %

Actual Efficiency: 0.0

Taste Rating (50 possible points): 35.0

Date: 2/1/2017

Brewer:

Assistant Brewer:

Boil Time: 60 min

Equipment: My Equipment

Ingredients

Amount	Item	Type	% or IBU
8.00 lb	Pilsner Liquid Extract (3.5 SRM)	Extract	76.2 %
1.00 lb	Munich Malt - 10L (10.0 SRM)	Grain	9.5 %
0.50 lb	Carafoam (2.0 SRM)	Grain	4.8 %
0.50 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	4.8 %
0.50 lb	Melanoiden Malt (20.0 SRM)	Grain	4.8 %
1.00 oz	Citra [13.00%] (60 min)	Hops	40.3 IBU
0.75 oz	Citra [13.00%] (60 min) (First Wort Hop)	Hops	33.3 IBU
1.00 oz	Citra [13.00%] (15 min)	Hops	20.0 IBU
1.00 oz	Citra [13.00%] (10 min)	Hops	14.6 IBU
1.00 oz	Citra [13.00%] (5 min)	Hops	8.0 IBU
1.00 oz	Citra [13.00%] (1 min)	Hops	1.7 IBU
1 Pkgs	English Ale (SafAle #S-04) [Starter 50 ml]	Yeast-Ale	

Beer Profile

Estimated Original Gravity: 1.071 SG (1.045-1.056 SG)

Estimated Final Gravity: 1.017 SG (1.010-1.015 SG)

Estimated Color: 9.9 SRM (4.0-11.0 SRM)

Bitterness: 118.0 IBU (20.0-40.0 IBU)

Estimated Alcohol by Volume: 7.0 % (4.5-5.7 %)

Actual Calories: 0 cal/pint

Measured Original Gravity: 0.000 SG

Measured Final Gravity: 0.000 SG

Color [Color]

Alpha Acid Units: 7.2 AAU

Actual Alcohol by Volume: 0.0 %

Mash Profile

Name: My Mash

Mash Grain Weight: 2.50 lb

Grain Temperature: 72.0 F

Sparge Water: 6.02 gal

Mash Tun Weight: 0.00 lb

Mash PH: 5.4 PH

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: FALSE

Carbonation and Storage

Carbonation Type: Corn Sugar

Estimated Priming Weight: 3.8 oz

Primer Used: -

Storage Temperature: 52.0 F

Carbonation Volumes: 2.4 (2.3-2.8 vols)

Temperature at Bottling: 60.0 F

Age for: 4.0 Weeks