

Brut Pale Ale

Recipe Date: 8/5/19

Brewhouse Efficiency 85%
Batch Size: 12.0 Gal
Starting Boil Size: 14.7 Gal

Style: Brut Beer
Method: All Grain
Boil Time: 60 min

Ozarks Mountaiun Brew
Head Brewer:
Ozarks

Original Gravity **1.044** Final Gravity **1.000** Boil Gravity **1.036** Abv **5.78%** IBU **74.63** Color **5.71°L** PH **5.30**

Fermentables	Amount	Bill	PPG	Color L	Mash Time
Pale Ale	14.00 lbs	82%	37.0	4.0	60 min
Honey Malt	1.00 lbs	6%	37.0	25.0	60 min
Carapils (Dextrine Malt)	2.00 lbs	12%	33.0	2.0	60 min

Brew Steps	Amount	Temp	Description	Defaults	Time
Mash Infusion	7.5 Gal	164.0 °F	Infuse underlet water stir well	7.4 Gal	15 min
Recirculation		155.0 °F	recirculate continuous	10.9 Gal	60 min
Temperature			raise to mashout	18.3 Gal	15 min
Fly sparge	11.5 Gal	168.0 °F	slow fly sparge		60 min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	2.00 oz	27.21	Pellet	FWH	140.0 °F	60 min
Cascade	6.00 oz	25.83	Pellet	Whirlpool	170.0 °F	30 min
Perle	2.00 oz	4.65	Pellet	Whirlpool	170.0 °F	30 min
Amarillo	4.00 oz	10.34	Pellet	Whirlpool	170.0 °F	30 min
Citra	2.00 oz	6.60	Pellet	Whirlpool	170.0 °F	30 min

Salts	Mash	Amount	Use	Time	Sparge	Amount	Use	Time
Gypsum		12.0 g						
Calc. Chloride		6.0 g						
Canning/Sea Salt		2.0 g						
85% Phosphoric		7.0 ml				8.2 ml		

Others	Mash	Use	Type	Time
Campden tablet	1.0	Strike Water	Sterilizer	60 min
Whirlfloc tablet	1.0	Boil	Fining	15 min
Yeast Nutrient	1.0	Boil	Nutrient	15 min
Amylase enzyme	1.0	Mash	Other	15 min

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
Omega Yeast Labs		OYL-057 - HotHead Ale	62 °F to 98 °F	Medium High	100%	

Water	Calcium	Magnesium	Sodium	Chloride	Sulfate	Mash PH	Sparge PH
<i>Slightly Bitter</i>	93	2	12	72	109	5.30	5.40

Notes:

Add 500mg potassium metabisulphite to 20 gallons water to remove chlorine/chloramine (as required).