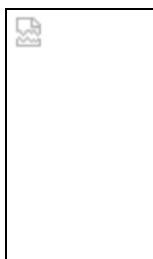


American Ale (MB kit) #1-Rev-1

American Pale Ale (10 A)



Type: Extract

Batch Size: 5.00 gal

Boil Size: 3.04 gal

Boil Time: 60 min

End of Boil Vol: 2.34 gal

Final Bottling Vol: 4.70 gal

Fermentation: Ale, Single Stage

Date: 26 May 2020

Brewer: JDB

Asst Brewer:

Equipment: Pot (3 Gal/11.4 L) - Extract Test #1

Efficiency: 72.00 %

Est Mash Efficiency: 0.0 %

Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1 lbs	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	1	12.5 %
7 lbs	Ultralight Malt Extract - LME (4.3 SRM)	Extract	2	87.5 %
1.00 oz	Magnum [12.10 %] - Boil 60.0 min	Hop	3	30.3 IBUs
0.50 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	4	-
1.00 oz	Cascade [5.40 %] - Boil 5.0 min	Hop	5	2.7 IBUs
1.00 oz	Cascade [5.40 %] - Boil 1.0 min	Hop	6	0.6 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.050 SG

Est Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 5.0 %

Bitterness: 33.5 IBUs

Est Color: 7.0 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, Light Body, No Mash Out
Sparge Water: 1.12 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Total Grain Weight: 8 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Sparge: If steeping, remove grains, and prepare to boil wort

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
Pressure/Weight: 3.69 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Single Stage
Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.69 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)