

Golden Ale

American Pale Ale (10 A)

Type: 100% Grão
Batch Size: 18,00 l
Boil Size: 25,33 l
Boil Time: 90 min
End of Boil Vol: 19,85 l
Final Bottling Vol: 17,40 l
Fermentation: Ale, Two Stage

Date: 04/06/11
Brewer: Filipi Raupp
Asst Brewer: Lucas Hanser de Andrade
Equipment: Panela N34 18l
Efficiency: 55,00 %
Est Mash Efficiency: 58,1 %
Taste Rating: 45,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU
30,00 l	Acqua 10	Água	1	-
2,50 kg	Chateau Pilsner 2 Row (3,0 EBC)	Grão	2	43,9 %
2,20 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grão	3	38,6 %
0,50 kg	Chateau Melano (80,0 EBC)	Grão	4	8,8 %
0,50 kg	Chateau Munich (25,0 EBC)	Grão	5	8,8 %
15,00 g	Galaxy [14,00 %] - Fervura 90,0 min	Lúpulo	6	32,5 IBUs
15,00 g	Galaxy [14,00 %] - Fervura 5,0 min	Lúpulo	7	6,1 IBUs
1,00 Items	Whirlfloc Tablet (Ferver 5,0 mins)	Refinamento	8	-
5,00 g	Cascade [5,50 %] - Fervura 0,0 min	Lúpulo	9	0,0 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Levedura	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 38,6 IBUs
Est Color: 19,9 EBC

Measured Original Gravity: 1,054 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 5,4 %
Calories: 508,2 kcal/l

Mash Profile

Mash Name: BIAB, Light Body
Sparge Water: 0,00 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 5,70 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Saccharification	Adicionar 22,71 l de água até 69,7 C	65,0 C	90 min
Mash Out	Adicionar 0,00 l de água e aqueça até 76,0 C por 7 min	76,0 C	10 min

Sparge: Remover grãos, e preparar para fervura do mosto

Mash Notes: Caso em 60 minutos de mostura a 65° teste do amido der negativo, terminar com 67°C.

Carbonation and Storage

Carbonation Type: Garrafa
Pressure/Weight: 125,94 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,8
Carbonation Used: Engarrafar com 125,94 g
Açúcar de Cana
Age for: 15,00 days
Storage Temperature: 2,0 C

Notes

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