

Brassagem #1 APA

American Pale Ale (18 B)

Type: All Grain
Batch Size: 18.00 l
Boil Size: 23.25 l
Boil Time: 60 min
End of Boil Vol: 21.35 l
Final Bottling Vol: 16.00 l
Fermentation: Ale, Two Stage

Date: 17 Sep 2017
Brewer: Leka
Asst Brewer:
Equipment: My Equipment
Efficiency: 67.00 %
Est Mash Efficiency: 76.3 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4.00 kg	BEST Pilsen (2.0 SRM)	Grain	1	80.0 %
1.00 kg	Carared (20.0 SRM)	Grain	2	20.0 %
20.00 g	Columbus (Tomahawk) [14.00 %] - Boil 60.0...	Hop	3	34.3 IBUs
20.00 g	Cascade [5.50 %] - Boil 5.0 min	Hop	4	2.7 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [...]	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.057 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 6.1 %
Bitterness: 37.0 IBUs
Est Color: 7.9 SRM

Measured Original Gravity:
1.057 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 6.2 %
Calories: 533.3 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 15.21 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.62
Measured Mash PH: 5.20

Total Grain Weight: 5.00 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.89 qt of water at 73.8 C	65.6 C	75 min

Sparge: Fly sparge with 15.21 l water at 75.6 C

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: 94.11 g

Volumes of CO2: 2.3
Carbonation Est: Bottle with

Keg/Bottling Temperature: 21.1 C

Fermentation: Ale, Two Stage

Fermenter:

Storage Temperature: 18.3 C

94.11 g Corn Sugar

Carbonation (from Meas Vol):

Bottle with 111.33 g Corn Sugar

Age for: 30.00 days

Notes

Created with [BeerSmith](#)