

Apa Simples

American Pale Ale (18 B)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 30,40 L
Boil Time: 60 min
End of Boil Vol: 22,40 L
Final Bottling Vol: 18,00 L
Fermentation: Ale, Two Stage

Taste Notes:

Date: 10 May 2018
Brewer: Ewerton
Asst Brewer:
Equipment: Equipamento
Efficiency: 65,00 %
Est Mash Efficiency: 69,9 %
Taste Rating: 30,0



Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,40 kg	Pilsner (2 Row) Ger (2,0 SRM)	Grain	1	58,6 %	2,22 L
2,30 kg	Pale Malt (2 Row) Bel (3,0 SRM)	Grain	2	39,7 %	1,50 L
0,10 kg	Caramel/Crystal Malt - 10L (10,0 SRM)	Grain	3	1,7 %	0,07 L
12,00 g	Columbus (Tomahawk) [14,00 %] - First Wort 60,0 min	Hop	4	23,5 IBUs	-
1,06 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	5	-	-
30,00 g	Cascade [5,50 %] - Boil 10,0 min	Hop	6	7,6 IBUs	-
30,00 g	Cascade [5,50 %] - Steep/Whirlpool 20,0 min, 70,2 C	Hop	7	1,3 IBUs	-
20,00 g	Citra [12,00 %] - Steep/Whirlpool 20,0 min, 70,0 C	Hop	8	1,9 IBUs	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	9	-	-
40,00 g	Cascade [5,50 %] - Dry Hop 4,0 Days	Hop	10	0,0 IBUs	-
20,00 g	Citra [12,00 %] - Dry Hop 4,0 Days	Hop	11	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 6,3 %
Bitterness: 34,3 IBUs
Est Color: 4,9 SRM

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: BIAB - Corpo Leve
Sparge Water: 0,00 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,70
Measured Mash PH: 5,20

Total Grain Weight: 5,80 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 35,87 qt of water at 68,4 C	65,0 C	60 min
Mash Out	Heat to 75,6 C over 7 min	75,6 C	10 min

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

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 105,88 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 105,88 g
 Corn Sugar
Carbonation (from Meas Vol): Bottle
 with 111,33 g Corn Sugar
Age for: 30,00 days

Notes

Created with BeerSmith