

APA

American Pale Ale (18 B)

Type: Tudo Grão
Batch Size: 20,000 L
Boil Size: 26,247 L
Boil Time: 60 min
End of Boil Vol: 22,917 L
Final Bottling Vol: 19,000 L
Fermentation: Fermentação APA
Date: 08 Jul 2018
Brewer: Carlos
Asst Brewer:
Equipment: BIAB Carlos
Efficiency: 72,00 %
Est Mash Efficiency: 79,2 %
Taste Rating: 30,0
Taste Notes:

Ingredientes					
Qtd	Nome	Tipo	#	%/IBU	Volume
33,254 L	Indaiá	Água	1	-	-
4,000 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grão	2	80,0 %	2,608 L
1,000 kg	Caramalt (31,0 EBC)	Grão	3	20,0 %	0,652 L
20 g	Columbus (Tomahawk) [14,90 %] - Fervura 60,0 min	Lúpulo	4	30,2 IBUs	-
10 g	Cascade [6,10 %] - Fervura 5,0 min	Lúpulo	5	1,7 IBUs	-
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50 ml]	Levedura	6	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,055 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 31,9 IBUs
Est Color: 13,3 EBC
Measured Original Gravity: 1,054 SG
Measured Final Gravity: 1,021 SG
Actual Alcohol by Vol: 4,4 %
Calories: 519,1 kcal/l

Mash Profile

Mash Name: Mostura Carlos
Sparge Water: 0,000 L
Sparge Temperature: 75,0 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,64
Measured Mash PH: 5,20
Total Grain Weight: 5,000 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20

Mash Acid Addition: Nenhum
Sparge Acid Addition: Nenhum

Etapas da Mostura			
Nome	Descrição	Temperatura	Duração
Sacarificação	Adicionar 31,303 L de água e aqueça até 68,0 C no decurso de 4 min	68,0 C	60 min
MashOut	Aquecer até 75,0 C no decurso de 4 min	75,0 C	10 min

Sparge: Remover grãos, e preparar para a fervura do mosto
Mash Notes:

Carbonation and Storage

Carbonation Type: Garrafa
Pressure/Weight: 111,76 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Fermentação APA
Fermenter: 1
Volumes of CO2: 2,3
Carbonation Est: Usar 111,76 g Corn Sugar
Carbonation (from Meas Vol): Usar 111,33 g Corn Sugar
Age for: 10,00 days
Storage Temperature: 10,0 C