

APA Maracujá by Sid

American Pale Ale (10 A)

Type: Tudo Grão
Batch Size: 22,0 l
Boil Size: 27,9 l
Boil Time: 60 min
End of Boil Vol: 26,0 l
Final Bottling Vol: 20,0 l
Fermentation: Ale, Custom

Date: 05/12/17
Brewer: Sidnei
Asst Brewer:
Equipment: 20 Litros - BIAB
1
Efficiency: 55,00 %
Est Mash Efficiency: 62,5 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU
34,7 l	Água - Bonafont	Água	1	-
6,0 kg	Pale Malt, Maris Otter (5,9 EBC)	Grão	2	88,2 %
0,5 kg	BEST Caramel Munich III (BESTMALZ) (1...	Grão	3	7,4 %
0,3 kg	Oats, Flaked (2,0 EBC)	Grão	4	4,4 %
20,0 g	Columbus/Tomahawk/Zeus (CTZ) [15,50 ...	Lúpulo	5	31,9 IBUs
1,16 l	Whirlfloc Tablet (Fervura 15,0 mins)	Clarificante	6	-
22,0 g	Cascade [5,50 %] - Fervura 15,0 min	Lúpulo	7	6,2 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05)...	Levedura	8	-
25,0 g	Cascade [5,50 %] - Dry Hop 5,0 Dias	Lúpulo	9	0,0 IBUs
150,00 g	Maracujá (Ferm. Secundária 5,0 days)	Sabor	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,007 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 38,1 IBUs
Est Color: 24,0 EBC

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: Double Infusion, Full Body com parada proteica 60 min menos corpo e mais seca
Sparge Water: 34,7 l
Sparge Temperature: 76,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,58
Measured Mash PH: 5,20

Total Grain Weight: 6,8 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Etapas da Mostura

Nome	Descrição	Temperatura	Duração
Protein Rest	Adicionar 0,00 l de água a 55,0 C	55,0 C	15 min
Saccharification	Adicionar 0,00 l de água a 63,0 C	63,0 C	60 min

Mash Out	Adicionar 0,00 l de água a 76,0 C	76,0 C	10 min
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Sparge: Lavar o bagaço com 34,7 l de água a 76,0 C

Mash Notes: A full bodied mash profile for beers requiring a protein rest. Used for beer with large portions of unmodified adjuncts such as unmalted wheat.

Carbonation and Storage

Carbonation Type: Garrafa

Pressure/Weight: 107,04 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Custom

Fermenter:

Age for: 15,00 days

Storage Temperature: 5,0 C

Volumes of CO2: 2,3

Carbonation Est: Engarrafar com

107,04 g Table Sugar

Carbonation (from Meas Vol):

Engarrafar com 101,30 g Table

Sugar

Notes

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