

SLT Kaz & Tatt have a Date

American Pale Ale (18 B)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 6.60 gal
Boil Time: 60 min
End of Boil Vol: 5.79 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 15 Aug 2025
Brewer: LeoAtSLT
Asst Brewer:
Equipment: *SLT60K 3V-1T HERMS IC R2
Efficiency: 72.00 %
Est Mash Efficiency: 72.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs	2-Row (Canada Malting Company) (1.9 SRM)	Grain	1	87.0 %	0.78 gal
1 lbs	Honey Malt (Gambrinus) (25.0 SRM)	Grain	2	8.7 %	0.08 gal
8.0 oz	Vienna Malt (Avangard) (3.0 SRM)	Grain	3	4.3 %	0.04 gal
0.75 oz	Kazbek [5.50 %] - Boil 60.0 min	Hop	4	14.0 IBUs	-
1.00 oz	Tettnang [3.80 %] - Boil 10.0 min	Hop	5	8.0 IBUs	-
1.00 oz	Kazbek [5.50 %] - Boil 5.0 min	Hop	6	10.0 IBUs	-
2.0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	7	-	-
1.00 oz	Kazbek [5.50 %] - 3.0 Days Into Primary for 3.0 Days	Hop	8	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.056 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 32.0 IBUs
Est Color: 6.3 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: *SLT HERMS Single Infusion, 152
Sparge Water: 4.04 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.67
Measured Mash PH: 5.20

Total Grain Weight: 11 lbs 8.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.39 gal of water at 162.4 F	152.0 F	60 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

Sparge: Fly sparge with 4.04 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time). Uses infusion for first mash step and direct RIMS/HERMS heat to reach mash out temp.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI

Fermentation: Ale, Two Stage**Fermenter:****Age for:** 30.00 days**Storage Temperature:** 65.0 F

Notes

Mash in at 152°F with a water-to-grist ratio of approximately 1.25 quarts/lb (2.6 L/kg) for 60 minutes.

Mash Out for 10-15 min at 168

Boil: Boil for 60 minutes.

1. Add 0.75 oz Kazbek Hops at 60 minutes.

2. Add 1 oz Tettnanger Hops at 10 minutes.

3. Add 1 oz Kazbek Hops at 5 minutes.

Ferment: Ferment for 2-3 days at the optimal temperature range of 95 - 104

Dry Hop: Once primary fermentation slows down or is complete (around day 3-5), add 1 oz of Kazbek hops for dry hopping for 3 days.

After No more than 3 days - Pressure Transfure to Keg & Cold Crash

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