

Session IPA - Acerva

American Pale Ale (18 B)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 140,00 L
Boil Time: 60 min
End of Boil Vol: 138,11 L
Final Bottling Vol: 120,00 L
Fermentation: Ale, Single Stage

Date: 29 Aug 2022
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
12,00 kg	Malte Pilsen Agrária (3,8 EBC)	Grain	1	49,4 %	7,82 L
12,00 kg	Pale Ale (Agraria) (6,0 EBC)	Grain	2	49,4 %	7,82 L
0,30 kg	Carahell (Weyermann) (27,0 EBC)	Grain	3	1,2 %	0,20 L
300,00 g	Taiheke [6,50 %] - Boil 15,0 min	Hop	4	31,6 IBUs	-
100,00 g	Taiheke [6,50 %] - Boil 5,0 min	Hop	5	8,0 IBUs	-
100,00 g	Taiheke [6,50 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	6	4,6 IBUs	-
5,0 pkg	American West Coast Ale (Lallemand #BRY-97)	Yeast	7	-	-
500,00 g	Taiheke [6,50 %] - 5,0 Days Into Primary for 4,0 Days	Hop	8	0,0 IBUs	-
250,00 g	El Dorado [14,00 %] - 5,0 Days Into Primary for 4,0 Days	Hop	9	0,0 IBUs	-
250,00 g	Idaho #7 [13,00 %] - 5,0 Days Into Primary for 4,0 Days	Hop	10	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,046 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 4,7 %
Bitterness: 44,1 IBUs
Est Color: 8,2 EBC

Measured Original Gravity: 1,047 SG
Measured Final Gravity: 1,007 SG
Actual Alcohol by Vol: 5,3 %
Calories: 432,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Medium Body
Sparge Water: 84,34 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,70
Measured Mash PH: 5,20

Total Grain Weight: 24,30 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 80,00 L of water at 72,2 C	67,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 84,34 L water at 78,0 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 21,00 days
Storage Temperature: 9,0 C

Notes

Fermentou 1 semana iniciando em 18°C e terminando em 20°C. Três semanas de maturação e Clearmax MF para clarificar.

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