

APA

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, Two Stage

Date: 28 Dec 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
25,00 kg	Pale Ale (Agraria) (6,0 EBC)	Grain	1	94,3 %	16,30 L
1,50 kg	Carared (Weyermann) (47,3 EBC)	Grain	2	5,7 %	0,98 L
50,00 g	Cascade [6,60 %] - Boil 5,0 min	Hop	3	3,9 IBUs	-
50,00 g	Sabro [14,80 %] - Boil 5,0 min	Hop	4	8,8 IBUs	-
50,00 g	Strata [14,50 %] - Boil 5,0 min	Hop	5	8,6 IBUs	-
50,00 g	Cascade [6,60 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	6	2,2 IBUs	-
50,00 g	Sabro [14,80 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	7	5,0 IBUs	-
50,00 g	Strata [14,50 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	8	4,9 IBUs	-
5,0 pkg	Nottingham Yeast (Lallemand #-) [23,66 ml]	Yeast	9	-	-
250,00 g	Cascade [6,60 %] - 4,0 Days Into Primary for 4,0 Days	Hop	10	0,0 IBUs	-
100,00 g	Sabro [14,80 %] - 4,0 Days Into Primary for 4,0 Days	Hop	11	0,0 IBUs	-
100,00 g	Strata [14,50 %] - 4,0 Days Into Primary for 4,0 Days	Hop	12	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,050 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 33,5 IBUs
Est Color: 12,0 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 5,1 %
Calories: 477,8 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body
Sparge Water: 81,53 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,65
Measured Mash PH: 5,20

Total Grain Weight: 26,50 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
Beta	Add 85,01 L of water at 70,1 C	65,0 C	30 min
Alfa	Heat to 72,0 C over 10 min	72,0 C	30 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 81,53 L water at 78,0 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with

Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Two Stage
Fermenter:

86,48 KPA
Age for: 21,00 days
Storage Temperature: 9,0 C

Notes

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