

APA da Patroa

American Pale Ale (7 1)

Type: All Grain
Batch Size: 18,93 l
Boil Size: 24,68 l
Boil Time: 60 min
End of Boil Vol: 22,64 l
Final Bottling Vol: 17,41 l
Fermentation: Ale, Two Stage

Date: 04 Jul 2014
Brewer: Marcelo
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) - All Grain
Efficiency: 72,00 %
Est Mash Efficiency: 82,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,00 kg	Vienna Malt (6,9 EBC)	Grain	1	44,4 %
1,50 kg	Melanoiden Malt (39,4 EBC)	Grain	2	33,3 %
1,00 kg	Pilsner (2 Row) UK (2,0 EBC)	Grain	3	22,2 %
30,00 g	Amarillo Gold [8,50 %] - Boil 60,0 min	Hop	4	30,8 IBUs
30,00 g	Amarillo Gold [8,50 %] - Boil 5,0 min	Hop	5	6,1 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 37,0 IBUs
Est Color: 18,5 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: Single Infusion, Light Body, No Mash Out
Sparge Water: 18,40 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 4,50 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11,74 l of water at 73,8 C	65,6 C	75 min

Sparge: Fly sparge with 18,40 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 102,42 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 102,42 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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