

Brewing Steps: hafo

American Pale Ale

Type: All Grain

Date: 14.11.2013

Batch Size (fermenter): 20,00 l

Brewer: hafo

Boil Size: 25,65 l

Asst Brewer:

Boil Time: 60 min

Equipment: Pot (5 Gal/19 L) - Mini-BIAB

Final Bottling Volume: 19,17 l

Brewhouse Efficiency: 70,00

Fermentation: Ale, Two Stage

Taste Rating(out of 50): 30,0

Taste Notes:

Prepare for Brewing					
	Clean and Prepare Brewing Equipment				
	Total Water Needed: 28,28 l				
Mash or Steep Grains					
	<u>Mash Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	4,00 kg	Pale Malt (2 Row) UK (5,9 EBC)	Grain	1	93,0 %
	0,30 kg	Caramel/Crystal Malt - 60L (118,2 EBC)	Grain	2	7,0 %
	<u>Mash Steps</u>				
	Name	Description	Step Temperature	Step Time	
	Saccharification	Add 28,28 l of water at 71,8 C	68,9 C	60 min	
	Mash Out	Heat to 75,6 C over 7 min	75,6 C	10 min	
	Remove grains, and prepare to boil wort				
Boil Wort					
	Add water to achieve boil volume of 25,65 l				
	Estimated pre-boil gravity is 1,038 SG				
	<u>Boil Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	20,00 g	Target [11,00 %] - Boil 60,0 min	Hop	3	28,2 IBUs
	15,00 g	Styrian Goldings [5,40 %] - Boil 5,0 min	Hop	4	2,1 IBUs
	Estimated Post Boil Vol: 22,81 l and Est Post Boil Gravity: 1,045 SG				
Cool and Prepare Fermentation					
	Cool wort to fermentation temperature				
	Transfer wort to fermenter				

	Add water to achieve final volume of 20,00 l				
	<u>Fermentation Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	5	-
	Measure Actual Original Gravity _____ (Target: 1,045 SG)				
	Measure Actual Batch Volume _____ (Target: 20,00 l)				
Fermentation					
	14.11.2013 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)				
	18.11.2013 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1,013 SG)				
	Date Bottled/Kegged: 28.11.2013 - Carbonation: Bottle with 112,74 g Corn Sugar				
	Age beer for 30,00 days at 18,3 C				
	28.12.2013 - Drink and enjoy!				
Notes					
<i>Created with BeerSmith</i>					