

1st EBIAB Pale Ale

American Pale Ale (18 B)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 9.24 gal
Boil Time: 60 min
End of Boil Vol: 7.29 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 17 Dec 2016
Brewer: Jim Burt
Asst Brewer:
Equipment: Burt's Bines EBIAB 15.5 Gal
Efficiency: 64.00 %
Est Mash Efficiency: 81.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
10.16 gal	3625 Rath Ave. , Endwell, NY 12/15/16	Water	1	-
12.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
1.00 Items	Campden Tablet (Mash 60.0 mins)	Water Agent	3	-
1.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	4	-
8 lbs	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	5	68.1 %
1 lbs	Carapils (Briess) (1.3 SRM)	Grain	6	8.5 %
1 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	7	8.5 %
12.0 oz	Crystal 60 L (60.0 SRM)	Grain	8	6.4 %
8.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	9	4.3 %
8.0 oz	Wheat - White Malt (Briess) (2.5 SRM)	Grain	10	4.3 %
1.00 oz	Willamette [5.20 %] - Boil 30.0 min	Hop	11	12.1 IBUs
1.00 oz	Maddarina Bavaria [6.90 %] - Boil 10.0 min	Hop	12	7.6 IBUs
1.00 oz	Mosaic [11.50 %] - Boil 10.0 min	Hop	13	12.6 IBUs
1.00 oz	Cascade [5.50 %] - Boil 1.0 min	Hop	14	0.7 IBUs
1.00 oz	Mosaic [11.50 %] - Boil 1.0 min	Hop	15	1.5 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	16	-
2.00 oz	Mosaic [11.50 %] - Dry Hop 7.0 Days	Hop	17	0.0 IBUs
2.00 oz	Maddarina Bavaria [6.90 %] - Dry Hop 3.0 Days	Hop	18	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.050 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 34.5 IBUs
Est Color: 7.9 SRM

Measured Original Gravity: 1.042 SG
Measured Final Gravity: 1.006 SG
Actual Alcohol by Vol: 4.7 %
Calories: 136.2 kcal/12oz

Mash Profile

Mash Name: BIAB 01 Light Body (148F)
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 11 lbs 12.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Target Mash PH: 5.30
Mash Acid Addition: 7.4 oz Acid

Est Mash PH: 6.03
Measured Mash PH: 5.55

Malt (3%)
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 40.41 qt of water at 152.4 F	148.0 F	60 min

Sparge: If steeping, remove grains, and prepare to boil wort

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

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with *BeerSmith*