

Jim Burt

Strata V2 060118 Pale Ale

American Pale Ale (18 B)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 7.46 gal
Boil Time: 60 min
End of Boil Vol: 6.77 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 12 May 2018
Brewer: Jim Burt
Asst Brewer:
Equipment: !!15 Gallon Condenser
 Installed Kettle
Efficiency: 67.00 %
Est Mash Efficiency: 79.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.38 gal	Burt's Bines 12-14-17	Water	1	-	-
63.36 ml	Phosphoric Acid 10% (Mash)	Water Agent	2	-	-
3.56 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
1.68 g	Calcium Chloride (Mash)	Water Agent	4	-	-
1.26 g	Epsom Salt (MgSO4) (Mash)	Water Agent	5	-	-
9 lbs	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	6	72.0 %	0.70 gal
1 lbs 8.0 oz	Vienna Malt (Avangard) (5.0 SRM)	Grain	7	12.0 %	0.12 gal
1 lbs	Oats, Malted (2.0 SRM)	Grain	8	8.0 %	0.08 gal
1 lbs	Wheat Malt (Avangard) (2.5 SRM)	Grain	9	8.0 %	0.08 gal
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [13.40 %] - Boil 60.0...	Hop	10	39.4 IBUs	-
1.00 oz	Strata [10.20 %] - Boil 5.0 min	Hop	11	6.0 IBUs	-
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [13.40 %] - Boil 5.0...	Hop	12	3.9 IBUs	-
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	13	-	-
5.00 oz	Strata [10.20 %] - Dry Hop 7.0 Days	Hop	14	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.056 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.6 %
Bitterness: 49.3 IBUs
Est Color: 5.1 SRM

Measured Original Gravity: 1.051 SG
Measured Final Gravity: 1.007 SG
Actual Alcohol by Vol: 5.8 %
Calories: 167.2 kcal/12oz

Mash Profile

Mash Name: BIAB 04 Medium/Full Body
 (154F)
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.63
Measured Mash PH: 5.22

Total Grain Weight: 12 lbs 8.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Target Mash PH: 5.20
Mash Acid Addition: 5.1 ml (0.3 tbsp)
 Phosphoric Acid (10%)
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 33.50 qt of water at 160.0 F	154.0 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).