

Easy Weezy

American Pale Ale (18 B)

Type: All Grain
Batch Size: 600.00 l
Boil Size: 727.08 l
Boil Time: 75 min
End of Boil Vol: 677.08 l
Final Bottling Vol: 500.00 l
Fermentation: Ale, Two Stage

Date: 01 Jan 2017
Brewer: Mark Jackman
Asst Brewer:
Equipment: Black Sands
Efficiency: 80.00 %
Est Mash Efficiency: 86.7 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 841.75 l
- Mash Water Acid:
-

Water Prep

| Amt | Name | Type | # | %/IBU |
|---------|---|-------------|---|-------|
| 30.00 g | Gypsum (Calcium Sulfate) (Mash 60.0 mins) | Water Agent | 1 | - |

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|--------------------------------------|-------|---|--------|
| 75.00 kg | Gladfield Ale Malt (3.0 SRM) | Grain | 2 | 65.5 % |
| 25.00 kg | Gladfield Munich Malt (7.9 SRM) | Grain | 3 | 21.8 % |
| 12.50 kg | Gladfield Gladiator Malt (5.1 SRM) | Grain | 4 | 10.9 % |
| 2.00 kg | Gladfield Sour Grapes Malt (2.0 SRM) | Grain | 5 | 1.7 % |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|----------|---------------------------------|------------------|-----------|
| Mash In | Add 328.62 l of water at 79.8 C | 70.0 C | 60 min |
| Mash Out | Add 99.96 l of water at 97.6 C | 75.6 C | 10 min |

- Sparge Water Acid:
- Fly sparge with 413.18 l water at 75.6 C
- Add water to achieve boil volume of 727.08 l
- Estimated pre-boil gravity is 1.042 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|--|--------|---|-----------|
| 0.500 kg | Southern Cross [13.00 %] - Boil 30.0 min | Hop | 6 | 28.1 IBUs |
| 80.00 g | Irish Moss (Boil 10.0 mins) | Fining | 7 | - |

Steeped Hops

| Amt | Name | Type | # | %/IBU |
|-----|------|------|---|-------|
|-----|------|------|---|-------|

| | | | | |
|----------|---|-----|----|-----------|
| 2.000 kg | Pacifica [5.50 %] - Steep/Whirlpool 15.0 min | Hop | 8 | 13.7 IBUs |
| 1.000 kg | Motueka [7.00 %] - Steep/Whirlpool 15.0 min | Hop | 9 | 8.7 IBUs |
| 0.500 kg | Nelson Sauvín [12.00 %] - Steep/Whirlpool 15.0... | Hop | 10 | 7.5 IBUs |
| 0.500 kg | Southern Cross [13.00 %] - Steep/Whirlpool 15.... | Hop | 11 | 8.1 IBUs |

Estimated Post Boil Vol: 677.08 l and Est Post Boil Gravity: 1.047 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 600.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|---|-------|----|-------|
| 2.0 pkg | Safale American (DCL/Fermentis #US-05) [50.2... | Yeast | 12 | - |

- Measure Actual Original Gravity _____ (Target: 1.047 SG)
- Measure Actual Batch Volume _____ (Target: 600.00 l)
- Add water if needed to achieve final volume of 600.00 l

Fermentation

- 01 Jan 2017 - Primary Fermentation (14.00 days at 16.0 C ending at 18.0 C)
- 15 Jan 2017 - Secondary Fermentation (7.00 days at 18.0 C ending at 18.0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|--|------|----|----------|
| 2.500 kg | Pacifica [5.50 %] - Dry Hop 7.0 Days | Hop | 13 | 0.0 IBUs |
| 1.000 kg | Motueka [7.00 %] - Dry Hop 7.0 Days | Hop | 14 | 0.0 IBUs |
| 0.500 kg | Nelson Sauvín [12.00 %] - Dry Hop 7.0 Days | Hop | 15 | 0.0 IBUs |

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 22 Jan 2017 - Carbonation: Keg with 14.89 PSI
- Age beer for 7.00 days at 1.0 C
- 29 Jan 2017 - Drink and enjoy!

Notes