

Pure Mitten Hops Pale Ale A

American Pale Ale (18 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 24 Apr 2018
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 35.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.42 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	91.7 %
1 lbs	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	2	8.3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.00 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.42gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.047 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Mackinaw [11.00 %] - Boil 60.0 min	Hop	3	39.0 IBUs
1.00 oz	Cascade [5.50 %] - Boil 20.0 min	Hop	4	11.8 IBUs
1.00 oz	Vojvodina [8.10 %] - Boil 5.0 min	Hop	5	5.7 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.057 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	6	-

- Measure Actual Original Gravity _____ (Target: 1.057 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 24 Apr 2018 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 01 May 2018 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 08 May 2018 - Carbonation: Bottle with 5.00 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 07 Jun 2018 - Drink and enjoy!

Notes