

# NTHBA April Brewday APA v2 - 1

American Pale Ale (18 B)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.53 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.99 gal  
**Final Bottling Vol:** 4.60 gal  
**Fermentation:** Ale, Single Stage

**Date:** 10 Apr 2024  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.8 %  
**Taste Rating:** 30.0



## Taste Notes:

Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.02 gal
- Mash Water Acid: None

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.02 gal	Distilled Water	Water	1	-	-
5.01 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
2.10 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
0.65 g	Salt (Mash)	Water Agent	4	-	-
0.48 g	Calcium Chloride (Mash)	Water Agent	5	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs	Brewer's Malt, 2-Row, Premium (Great Western) (2.0 SR...)	Grain	6	96.8 %	0.78 gal
5.3 oz	Crystal 40, 2-Row, (Great Western) (40.0 SRM)	Grain	7	3.2 %	0.03 gal
7.42 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	8	-	-
3.11 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	9	-	-
0.96 g	Salt (Sparge)	Water Agent	10	-	-
0.72 g	Calcium Chloride (Sparge)	Water Agent	11	-	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.91 qt of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.79 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.048 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	12	27.7 IBUs	-
1.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	13	5.5 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.055 SG

## Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

### Pitch Yeast and Measure Gravity and Volume

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.055 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 10 Apr 2024 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

#### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Cascade [5.50 %] - 3.0 Days Before Bottling for 3.0 Days	Hop	14	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 24 Apr 2024 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 24 May 2024 - Drink and enjoy!

### Notes

Recipe prepared for NTHBA April 20, 2024 brew day using Beer Smith's generic 5 gallon all grain set up. Yeast not included because we are testing the variability of yeast on this recipe - use the yeast of your choice.