

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:

Ingredients

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	-	-
10 lbs	Brewer's Malt, 2-Row, Premium (Great Western) (2.0 S...	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	-	-
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	-
1.00 oz	Cascade [5.50 %] - 3.0 Days Before Bottling for 3.0 Days	Hop	14	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 33.2 IBUs
Est Color: 5.0 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out
Sparge Water: 4.79 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.57
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs 5.3 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

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: Fly sparge with 4.79 gal water at 168.0 F

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
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

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.

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