

SMaSH Hit (työnimi)

American Pale Ale (18 B)

Type: All Grain
Batch Size: 40.00 l
Boil Size: 53.18 l
Boil Time: 60 min
End of Boil Vol: 45.61 l
Final Bottling Vol: 37.16 l
Fermentation: Ale, Two Stage

Date: 2017-05-19
Brewer:
Asst Brewer:
Equipment: Stainless Kegs (10 Gal/37.8 L) - All Grain
Efficiency: 68.00 %
Est Mash Efficiency: 74.4 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
9.97 kg	Pale Malt (2 Row) Bel (5.9 EBC)	Grain	1	100.0 %
31.17 g	Mosaic (HBC 369) [12.25 %] - Boil 60.0 min	Hop	2	23.5 IBUs
31.17 g	Mosaic (HBC 369) [12.25 %] - Boil 30.0 min	Hop	3	18.1 IBUs
62.34 g	Mosaic (HBC 369) [12.25 %] - Boil 1.0 min	Hop	4	2.0 IBUs
2.0 pkg	Abbey IV Ale Yeast (White Labs #WLP540) [50.28 ml]	Yeast	5	-
500.00 g	Mosaic (HBC 369) [12.25 %] - Dry Hop 5.0 Days	Hop	6	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 5.5 %
Bitterness: 43.6 IBUs
Est Color: 9.7 EBC

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 427.1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 22.60 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Total Grain Weight: 9.97 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 29.79 l of water at 72.3 C	66.7 C	60 min
Mash Out	Add 14.56 l of water at 96.1 C	75.6 C	10 min

Sparge: Fly sparge with 22.60 l water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 218.58 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Bottle with 218.58 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 111.33 g Corn Sugar
Age for: 30.00 days

Storage Temperature: 18.3 C

Notes

Created with [BeerSmith](#)

