

5/16/12

American Pale Ale

OG: 1.055

FG goal: 1.012

33 IBU

8 SRM

80% Mash Efficiency

Mash at 154°F

7.2 gal preboil volume

8.2 lbs 2-Row – 84%

176g Munich – 4%

176g Victory – 4%

176g Crystal 20 – 4%

176g Crystal 40 – 4%

11g Magnum 14.7%AA (75 min)

14g Amarillo 10.4%AA (10, 0 min)

14g Citra 11.4%AA (10, 0 min)

US-05

3.18 gal at 167°F for mash

3.0 gal at 185°F for sparge 1

2.2 gal at 180°F for sparge 2

Add to mash:

Calcium Chloride: 2.5g

Gypsum: 2.2g

Add to kettle:

Calcium Chloride: 4.1g

Gypsum: 3.6g

<u>Adjusted Mash</u>	<i>Calcium (ppm)</i>	<i>Magnesium (ppm)</i>	<i>Alkalinity as CaCO3</i>	<i>Sodium (ppm)</i>	<i>Chloride (ppm)</i>	<i>Sulfate (ppm)</i>
<i>(ppm)</i>	122	8	96	5	110	132