

# Franciscano APA

American Pale Ale

**Type:** 100% Grão  
**Batch Size (fermenter):** 52.00 l  
**Boil Size:** 64.28 l  
**Boil Time:** 60 min  
**End of Boil Volume** 59.28 l  
**Final Bottling Volume:** 48.50 l  
**Fermentation:** Ale, Two Stage  
**Taste Notes:**

**Date:** 08/15/2012  
**Brewer:** Ramiro  
**Asst Brewer:**  
**Equipment:** Hop'n Roll 50 – BIAB  
**Brewhouse Efficiency:** 60.00 %  
**Est Mash Efficiency** 65.8 %  
**Taste Rating(out of 50):** 30.0

## Ingredients

| Ingredientes |   |             |   |           |
|--------------|---|-------------|---|-----------|
| Qtd          | Nome  | Tipo        | # | %/IBU     |
| 11.00 kg     | Vienna Malt (Weyermann) (5.9 EBC)                 | Grão        | 1 | 81.5 %    |
| 1.50 kg      | Melanoiden Malt (39.4 EBC)                        | Grão        | 2 | 11.1 %    |
| 1.00 kg      | Carared (39.4 EBC)                                | Grão        | 3 | 7.4 %     |
| 70.00 g      | Cascade [5.50 %] – Fervura 60.0 min               | Lúpulo      | 4 | 18.2 IBUs |
| 50.00 g      | Centennial [10.00 %] – Fervura 30.0 min           | Lúpulo      | 5 | 18.1 IBUs |
| 3.00 g       | Whirlfloc Tablet (Ferver 15.0 mins)               | Refinamento | 6 | –         |
| 50.00 g      | Cascade [5.50 %] – Fervura 0.0 min                | Lúpulo      | 7 | 0.0 IBUs  |
| 3.0 pkg      | Safale American (DCL/Fermentis #US-05) [50.28 ml] | Levedura    | 8 | –         |
| 2.0 pkg      | Safale American (DCL/Fermentis #US-05) [50.28 ml] | Levedura    | 9 | –         |

## Beer Profile

**Est Original Gravity:** 1.049 SG  
**Est Final Gravity:** 1.010 SG  
**Estimated Alcohol by Vol:** 5.0 %  
**Bitterness:** 36.3 IBUs  
**Est Color:** 16.3 EBC

**Measured Original Gravity:** 1.057 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 6.2 %  
**Calories:** 533.3 kcal/l

## Mash Profile

**Mash Name:** BIAB, Medium Body  
**Sparge Water:** 0.00 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 13.50 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Mash PH:** 5.20

|                  |                                      | <u>Passos da Mostura</u> |        |
|------------------|--------------------------------------|--------------------------|--------|
| Nome             | Descrição                            | Temperatura              | Tempo  |
| Saccharification | Adicionar 72.53 l de água até 72.1 C | 66.7 C                   | 60 min |
| Mash Out         | Aqueça até 75.6 C por 7 min          | 75.6 C                   | 10 min |

**Sparge Step:** Remover grãos, e preparar para fervura do mosto

**Mash Notes:** Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a medium body beer profile.

## Carbonation and Storage

**Carbonation Type:** Garrafa

**Volumes of CO2:** 2.3

**Pressure/Weight:** 285.28 g

**Carbonation Used:** Engarrafar com 285.28 g Corn Sugar

**Keg/Bottling Temperature:** 21.1 C

**Age for:** 30.00 days

**Fermentation:** Ale, Two Stage

**Storage Temperature:** 18.3 C

## Notes

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