

Batch #6 - Jan 9, 2022

Ola Waiti - 4.5%

American Pale Ale

Brewer: Sonicus

Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.92
 Color : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.042
 Final Gravity : 1.008

Fermentables (7 kg)

7 kg - Finest Maris Otter® Ale Malt 6.5 EBC (...
 500 g - Rice Hulls 0 EBC

Hops (285 g)

60 min - 35 g - Magnum - 12% (29 IBU)
 15 min - 75 g - Wai-iti - 2.7% (8 IBU)

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 50 g - Wai-iti - 2.7% (1 IBU)

Dry Hops

4 days - 125 g - Wai-iti - 2.7%

Miscellaneous

Mash - 11.1 g - Calcium Chloride (CaCl2) 33%
 Mash - 8.6 g - Epsom Salt (MgSO4)
 Mash - 14.5 g - Gypsum (CaSO4)
 10 min - Boil - 8.5 g - Irish Moss

Yeast

2 pkg - Fermentis Safale American US-05

Oma kattila 45

Batch Size : 37 L
 Boil Size : 46.8 L
 Post-Boil Vol : 42.5 L

Mash Water : 32.5 L
 Sparge Water : 19.15 L
 Boil Time : 60 min
 Total Water : 51.65 L



9 EBC

Brewhouse Efficiency: 70%
 Mash Efficiency: 77.2%

Mash Profile

High fermentability
 65 °C - 80 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

Espoo (Hoppy)
 Ca 110 Mg 18 Na 7 Cl 50 SO 229

SO/Cl ratio: 4.6
 Mash pH: 5.41

Measurements

Mash pH: 5.4
 Boil Volume: 44.6
 Pre-Boil Gravity: 1.038
 Post-Boil Kettle Volume: 40
 Original Gravity: 1.042
 Fermenter Top-Up: 0.4
 Fermenter Volume: 35
 Final Gravity: 1.008
 Bottling Volume: 32

Batch Log

January 9, 2022	Brew Date
January 9, 2022	Fermentation Start
January 9, 2022 11:29 AM	Status: Brewing
January 9, 2022 6:54 PM	Status: Fermenting
January 22, 2022 4:04 PM	Status: Conditioning

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Batch Log	
January 22, 2022	Bottling Date
January 22, 2022 4:04 PM	Status: Completed