

Lote 06-03024 - Cltric A

American Pale Ale (18 B)

Type: All Grain

Batch Size: 94,00 L

Boil Size: 130,29 L

Boil Time: 43 min

End of Boil Vol: 107,29 L

Final Bottling Vol: 95,00 L

Fermentation: Ale, Two Stage-JUCA

Date: 12 Dec 2024

Brewer: Juca

Asst Brewer:

Equipment: Thoth Beer Master-120L

Efficiency: 72,00 %

Est Mash Efficiency: 78,9 %

Taste Rating: 30,0



Taste Notes: BLENDED TOP VERIFIqued: strata + Vic secret no nariz. 5,5% abv

Ingredients

Amt	Name	Type	#	%/IBU	Volume
34,78 g	Sulfato de Cálcio CaSo4 IPA (Mash)	Water Agent	1	-	-
8,46 g	Sulfato Magnésio IPA e Maltosida...	Water Agent	2	-	-
7,52 g	Cloreto Cálcio CaCl IPA (Mash)	Water Agent	3	-	-
12,00 kg	Swaen©Pilsner 2024 compra2 (5,4...	Grain	4	74,2 %	7,82 L
2,00 kg	Arroz Rice KOK (2,0 EBC)	Grain	5	12,4 %	1,30 L
0,57 kg	GoldSwaen©Amber 2024 (70,1 EB...	Grain	6	3,5 %	0,37 L
0,10 kg	CHÂTEAU MUNICH 2024 (25,0 E...	Grain	7	0,6 %	0,07 L
40,00 g	Vic Secret 2024 [21,10 %] - First...	Hop	8	24,3 IBUs	-
1,50 kg	SugarJunior KoK Branco [Boil] (0,0...	Sugar	9	9,3 %	0,95 L
25,00 g	HBC 586 2024 [13,00 %] - Boil 22,...	Hop	10	6,1 IBUs	-
20,00 g	Strata 2024 [14,00 %] - Boil 22,0 min	Hop	11	5,2 IBUs	-
15,00 g	Vic Secret 2024 [21,10 %] - Boil 22...	Hop	12	5,9 IBUs	-
10,00 g	Ahhhroma 2024 [17,87 %] - Boil 1...	Hop	13	2,7 IBUs	-
1,00 mg	CUSTO Brassage (Boil)	Other	14	-	-
30,00 g	Ahhhroma 2024 [17,87 %] - Steep/...	Hop	15	2,7 IBUs	-
30,00 g	HBC 586 2024 [13,00 %] - Steep/...	Hop	16	2,0 IBUs	-
30,00 g	Strata 2024 [14,00 %] - Steep/Whir...	Hop	17	2,1 IBUs	-
1,0 pkg	25gr SafAle German Ale 2024 rax...	Yeast	18	-	-
1,0 pkg	FERMO Brew Berry 2024 1/3 (AE...	Yeast	19	-	-
1,0 pkg	Fermento AEB FermoAle AY4 202...	Yeast	20	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,040 SG

Measured Original Gravity:

Est Final Gravity: 1,003 SG

1,045 SG

Estimated Alcohol by Vol: 4,9 %

Measured Final Gravity:

Bitterness: 51,0 IBUs

1,009 SG

Est Color: 8,3 EBC

Actual Alcohol by Vol: 4,7 %

Calories: 416,3 kcal/l

Mash Profile

Mash Name: Thoth Beer
Sparge Water: 146,54 L
Sparge Temperature: 84,0 C
Adjust Temp for Equipment:
 TRUE
Est Mash PH: 5,67
Measured Mash PH: 0,00

Total Grain Weight: 16,17 kg
Grain Temperature: 60,0 C
Tun Temperature: 84,0 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Add malte + 9 ad...	Add 6,00 L of water and heat to 50,0 C...	50,0 C	9 min
Iodod Teste	Add -1,07 L of water and heat to 65,0...	65,0 C	38 min
Mas out	Add -1,49 L of water and heat to 84,0...	84,0 C	30 min

Sparge: Fly sparge with 146,54 L water at 84,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle	Volumes of CO2: 2,3
Pressure/Weight: 508,46 g	Carbonation Est: Bottle with
Keg/Bottling Temperature: 21,1 C	508,46 g Table Sugar
Fermentation: Ale, Two Stage-JUCA	Carbonation (from Meas Vol):
Fermenter: 01	Bottle with 477,41 g Table Sugar
	Age for: 30,00 days
	Storage Temperature: 20,0 C

Notes

Rela agua malte 4/1

Lote inoculado até 12 de dezembro as 10am.

1º Inoc a 15º set 15,5
 2º Inoc 15,8º Set 17
 3º Inoc 17º Set 18º

-----18 DEZEMBRO as 10am -----

Summer 1010 IPA- 1016 e Melancia 1015.

Setada em 18,5º e subindo chegando em 19/12 as 14h aos 21ºC

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