

# Lote 05- 03024 -Thoth S

American Pale Ale (18 B)

**Type:** All Grain

**Batch Size:** 90,00 L

**Boil Size:** 127,17 L

**Boil Time:** 43 min

**End of Boil Vol:** 104,17 L

**Final Bottling Vol:** 89,00 L

**Fermentation:** Ale, Single Stage

**Date:** 22 Oct 2024

**Brewer:** Juca & ThoTh

**Asst Brewer:** Sivã &  
Ganesha

**Equipment:** Thoth Beer  
Master-120L

**Efficiency:** 72,00 %

**Est Mash Efficiency:**



80,0 %

**Taste Rating:** 30,0

**Taste Notes:** Exemplo de gosminha na boca (amidalado de amido, gosminha de neipa top) esse grist da Sultana!

BRASSA E seta a 12°C ve notro dia inocular até introduzir a outra! Frio necessário para não esterificar!  
Rela agua malte 4/1

## Ingredients

| Amt      | Name                                | Type        | #  | %/IBU     | Volume |
|----------|-------------------------------------|-------------|----|-----------|--------|
| 33,30 g  | Sulfato de Cálcio CaSo4 IPA (Mash)  | Water Agent | 1  | -         | -      |
| 8,10 g   | Sulfato Magnésio IPA e Maltosida... | Water Agent | 2  | -         | -      |
| 7,20 g   | Cloreto Cálcio CaCl IPA (Mash)      | Water Agent | 3  | -         | -      |
| 12,00 kg | Pilsner (2 Row) Bel (3,9 EBC)       | Grain       | 4  | 62,8 %    | 7,82 L |
| 3,00 kg  | Arroz Rice KOK (2,0 EBC)            | Grain       | 5  | 15,7 %    | 1,96 L |
| 1,50 kg  | Wheat Malt, Bel (3,9 EBC)           | Grain       | 6  | 7,9 %     | 0,98 L |
| 1,00 kg  | GoldSwaen©Amber 2024 (70,1 E...     | Grain       | 7  | 5,2 %     | 0,65 L |
| 1,00 kg  | Meladoina Rojo poison 2024 (57,0... | Grain       | 8  | 5,2 %     | 0,65 L |
| 0,60 kg  | Oats, Flaked 2024 (2,0 EBC)         | Grain       | 9  | 3,1 %     | 0,39 L |
| 50,00 g  | Hallertau Magnum 2024 [11,30 %]...  | Hop         | 10 | 16,1 IBUs | -      |
| 41,00 g  | Hallertau Magnum 2024 [11,30 %]...  | Hop         | 11 | 9,7 IBUs  | -      |
| 41,00 g  | SULTANA 2024 [12,40 %] - Boil 2...  | Hop         | 12 | 8,8 IBUs  | -      |
| 11,30 g  | SULTANA 2024 [12,40 %] - Boil 1...  | Hop         | 13 | 2,0 IBUs  | -      |
| 1,00 mg  | CUSTO (Boil)                        | Other       | 14 | -         | -      |
| 100,00 g | SULTANA 2024 35 Min [12,40 %]...    | Hop         | 15 | 12,0 IBUs | -      |
| 3,0 pkg  | Angell WA18 Weiss 2024 3/3 (Ang...  | Yeast       | 16 | -         | -      |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,046 SG

**Est Final Gravity:** 1,004 SG

**Estimated Alcohol by Vol:** 5,5 %

**Bitterness:** 48,7 IBUs

**Est Color:** 12,2 EBC

**Measured Original Gravity:**

1,047 SG

**Measured Final Gravity:**

1,015 SG

**Actual Alcohol by Vol:** 4,2 %

**Calories:** 443,5 kcal/l

## Mash Profile

**Mash Name:** Thoth Beer  
**Sparge Water:** 145,29 L  
**Sparge Temperature:** 80,0 C  
**Adjust Temp for Equipment:**  
FALSE  
**Est Mash PH:** 5,65  
**Measured Mash PH:** 6,00

**Total Grain Weight:** 19,10 kg  
**Grain Temperature:** 65,0 C  
**Tun Temperature:** 78,0 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

| Name       | Description                   | Step Temperature | Step Time |
|------------|-------------------------------|------------------|-----------|
| saturation | Add 6,00 L of water at 51,7 C | 59,0 C           | 9 min     |
| Iodo test  | Add 0,00 L of water at 65,0 C | 65,0 C           | 38 min    |
| Mash Step  | Heat to 84,0 C over 25 min    | 84,0 C           | 30 min    |

**Sparge:** Fly sparge with 145,29 L water at 80,0 C

**Mash Notes:**

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 476,34 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with  
476,34 g Table Sugar  
**Carbonation (from Meas Vol):**  
Bottle with 444,77 g Table  
Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

Created with [BeerSmith](#)