

Lote 05- 03024 -Thoth Sultana

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: Sivā & Ganesh

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 paison 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

Volumes of CO2: 2,3

Pressure/Weight: 476,34 g

Carbonation Est: Bottle with

Keg/Bottling Temperature: 21,1

476,34 g Table Sugar

C

Carbonation (from Meas Vol):

Fermentation: Ale, Single Stage

Bottle with 444,77 g Table

Fermenter:

Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Created with BeerSmith