


GALO BRANCO - CARIJÓ - 90

Created Wednesday September 25th 2019



Luiz_Trajino

Method: **All Grain** Style: **Blonde Ale** Boil Time: **60 min** Batch Size: **90 liters** (fermentor volume)
Pre Boil Size: **108.5 liters** Post Boil Size: **96.49 liters** Pre Boil Gravity: **1.034** (recipe based estimate)
Efficiency: **65%** (brew house) Source: **L.H.S** Calories: **114 calories** (Per 330ml) Carbs: **8.9 g** (Per 330ml)

Original Gravity: **1.038** Final Gravity: **1.005** ABV (standard): **4.3%** IBU (tinseth): **11.3** SRM (morey): **6.7**  Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
16 kg	American - Pilsner		37	1.8	93%
1 kg	Munich - 60L		33	60	5.8%
200 g	German - CaraMunich I		34	39	1.2%

17.20 kg / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
30 g	Columbus		Pellet	15	Boil	30 min	11.27	100%

30 g / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
90 L		Infusion	67 °C	--

Starting Mash Thickness: 5 L/kg

Yeast

Fermentis - Safale - American Ale Yeast US-05

Amount: 70 Grams Cost: Attenuation (custom): 85% Flocculation: Medium

Optimum Temp: 12 - 25 °C Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 300 B cells required

Priming

CO₂ Level: 2.45 Volumes

Target Water Profile

Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0

BOMBONA CIMA

BOMBONA BAIXO

Quick Water Requirements

Water	Liters
Strike water volume at mash thickness of 5 L/kg	86
Grain absorption losses	-17.2
Remaining sparge water volume	40.7
Mash Lauter Tun losses	-1
Pre boil volume	108.5
Boil off losses	-12
Hops absorption losses (first wort, boil, aroma)	-4.5
Post boil Volume (equipment estimates 92 L)	96.5
Misc. losses	-2
WARNING: Exceeded batch size - reduce boil size	
Going into fermentor (equipment estimates 94.5 L)	90
Total:	126.7
Equipment Profile Used:	Galo Branco 100