

16B082019 – Pale Ale - Censurada v1.4

American Pale Ale (10 A)

Type: 100% Grão
Batch Size: 22,50 l

Boil Size: 29,50 l

Boil Time: 60 min

End of Boil Vol: 26,00 l

Final Bottling Vol: 20,00 l

Fermentation: APA C/ Dry Hoppy

Taste Notes: Degustar de 4 a 7 Cº, com Carne, Hamburguer, ou Nachos.

Date: 25 Jan 2020

Brewer: Varistelo's Beer

Asst Brewer:

Equipment: BIAB 20 Litros v11

Efficiency: 65,00 %

Est Mash Efficiency: 72,2 %

Taste Rating: 30,0



Ingredientes

Qtd	Nome	Tipo	#	%/IBU
6,20 kg	Pilsen Agrária v2 (4,0 EBC)	Grão	1	88,6 %
0,80 kg	Caraamber (59,1 EBC)	Grão	2	11,4 %
20,00 g	Hallertau Magnum [14,00 %] - Fervura 60,0 min	Lúpulo	3	28,2 IBUs
15,00 g	Galaxy [14,00 %] - Fervura 15,0 min	Lúpulo	4	10,5 IBUs
25,00 g	Citra [12,00 %] - Fervura 0,0 min	Lúpulo	5	0,0 IBUs
15,00 g	Galaxy [14,00 %] - Fervura 0,0 min	Lúpulo	6	0,0 IBUs
2,0 pkg	American Ale (Levteck #TeckBrew 10)	Levedura	7	-
70,00 g	Galaxy [14,00 %] - Dry Hop 6,0 Dias	Lúpulo	8	0,0 IBUs
25,00 g	Citra [12,00 %] - Dry Hop 6,0 Dias	Lúpulo	9	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,060 SG

Est Final Gravity: 1,014 SG

Estimated Alcohol by Vol: 6,0 %

Bitterness: 38,7 IBUs

Est Color: 16,4 EBC

Measured Original Gravity: 1,059 SG

Measured Final Gravity: 1,011 SG

Actual Alcohol by Vol: 6,3 %

Calories: 554,2 kcal/l

Mash Profile

Mash Name: BIAB RAMPAS VARISTELO BETA
E ALFA

Sparge Water: 1,74 l

Sparge Temperature: 75,0 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 7,00 kg

Grain Temperature: 25,0 C

Tun Temperature: 25,0 C

Mash PH: 5,20

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Sacarificação Beta	Adicionar 34,77 l de água e aqueça até 67,0 C por 60 min	67,0 C	60 min
MashOut	Aqueça até 75,0 C por 15 min	75,0 C	10 min

Sparge: Fly sparge com 1,74 l de água a 75,0 C

Mash Notes: Remover Grão, lavar com água que foi diminuída do início da Sacarificação (Geralmente 5 Litros) e preparar para a Fervura

Carbonation and Storage

Carbonation Type: Garrafa

Pressure/Weight: 108,47 g

Keg/Bottling Temperature: 18,0 C

Fermentation: APA C/ Dry Hoppy

Volumes of CO2: 2,4

Carbonation Used: Engarrafar com 108,47 g

Table Sugar

Age for: 10,00 days

Storage Temperature: 5,0 C

Notes

Created with [BeerSmith](#)