

# West Coast Pale Ale AG (Dry)

American Pale Ale (18 B)

**Type:** All Grain

**Batch Size:** 5.25 gal

**Boil Size:** 6.73 gal

**Boil Time:** 60 min

**End of Boil Vol:** 5.73 gal

**Final Bottling Vol:** 5.00 gal

**Fermentation:** Ale, Two Stage

**Date:** 14 Feb 2017

**Brewer:**

**Asst Brewer:**

**Equipment:** Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)

**Efficiency:** 68.00 %

**Est Mash Efficiency:** 71.2 %

**Taste Rating:** 30.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.30 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	90.9 %
1 lbs	Caramel Malt - 40L (Briess) (40.0 SRM)	Grain	2	9.1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.69 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.61gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	3	31.3 IBUs
1.00 oz	Cascade [5.50 %] - Boil 15.0 min	Hop	4	10.0 IBUs
1.00 oz	Cascade [5.50 %] - Boil 0.0 min	Hop	5	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.052 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	6	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.052 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

### Fermentation

- 14 Feb 2017 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 21 Feb 2017 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 28 Feb 2017 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 30 Mar 2017 - Drink and enjoy!

### Notes