

John's Electric Pale Ale Two

American Pale Ale

Type: All Grain **Date:** 07/10/2013
Batch Size (fermenter): 5.00 gal **Brewer:** John Smith
Boil Size: 7.00 gal **Asst Brewer:**
Boil Time: 70 min **Equipment:** John's 10 gal brew pot
End of Boil Volume: 5.83 gal **Brewhouse Efficiency:** 72.00 %
Final Bottling Volume: 5.00 gal **Est Mash Efficiency:** 72.0 %
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 30.0

Taste Notes: Very nice balance between the hops and malt flavors with smooth hop bite finish. It finishes more on the dry side. Finish starts sweet, then falls off quickly to dry, not overly bitter, and just a hint of astringency. Really balanced, makes you want to have another, and another...

These were notes from the first batch I made. This batch seems a bit more balanced, the sweet and the dry finish together. I prefer this one over the first (I did a taste comparison with the first from the keg)

Tasted during transfer from bright tank to serving keg. and taste compared again, this batch is definitely sweeter, seems more balanced, at least to my liking.

Ingredients

| <u>Ingredients</u> | | | | |
|--------------------|---------------------------------------|--------|----|-----------|
| Amt | Name | Type | # | %/IBU |
| 7 lbs 12.0 oz | Pale Malt, Maris Otter (3.0 SRM) | Grain | 1 | 78.5 % |
| 1 lbs 12.0 oz | Vienna Malt (3.5 SRM) | Grain | 2 | 17.7 % |
| 6.0 oz | Caramel/Crystal Malt - 40L (40.0 SRM) | Grain | 3 | 3.8 % |
| 0.50 oz | Cascade [8.00 %] - Boil 20.0 min | Hop | 4 | 9.3 IBUs |
| 0.50 oz | Legacy [8.40 %] - Boil 20.0 min | Hop | 5 | 9.8 IBUs |
| 1.00 Items | Whirlfloc Tablet (Boil 15.0 mins) | Fining | 6 | - |
| 1.00 oz | Cascade [8.00 %] - Boil 10.0 min | Hop | 7 | 11.1 IBUs |
| 1.00 oz | Legacy [8.40 %] - Boil 10.0 min | Hop | 8 | 11.7 IBUs |
| 1.00 tsp | Yeast Nutrient (Boil 5.0 mins) | Other | 9 | - |
| 1.50 oz | Cascade [8.00 %] - Boil 0.0 min | Hop | 10 | 0.0 IBUs |
| 0.50 oz | Legacy [8.40 %] - Boil 0.0 min | Hop | 11 | 0.0 IBUs |
| 1.0 pkg | Pacman (Wyeast Labs #A1764) | Yeast | 12 | - |
| 1.00 oz | Citra [12.00 %] - Dry Hop 7.0 Days | Hop | 13 | 0.0 IBUs |

Beer Profile

Est Original Gravity: 1.053 SG **Measured Original Gravity:** 1.051 SG
Est Final Gravity: 1.013 SG **Measured Final Gravity:** 1.010 SG
Estimated Alcohol by Vol: 5.2 % **Actual Alcohol by Vol:** 5.4 %
Bitterness: 41.8 IBUs **Calories:** 168.6 kcal/12oz

Est Color: 6.7 SRM

Mash Profile

Mash Name: Single Infusion,
Medium Body, Batch Sparge

Total Grain Weight: 9 lbs 14.0 oz

Sparge Water: 5.10 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

Tun Temperature: 72.0 F

Adjust Temp for Equipment:
FALSE

Mash PH: 5.00

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|--|------------------|-----------|
| Mash In | Add 12.34 qt of water and heat to 152.0 F over 2 min | 152.0 F | 90 min |

Sparge Step: Batch sparge with 2 steps (1.60gal, 3.50gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2.3

Pressure/Weight: 12.54 PSI

Carbonation Used: Keg with 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 65.0 F

Notes

Fermented at 67–68 degrees in 66 degree cellar (another liquid on floor in cellar measured 64) Bubbling at 20–24 per minute.

Transferred to bright tank with hanging hop bag on the 15th, 5 days in primary if you count the first day.

Transferred to serving keg the 20th, a bit cloudy, placed in fridge to cold crash.

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