

Chia Herb Pale Ale

American Pale Ale (10 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 2.30 gal
Boil Time: 60 min
End of Boil Vol: 2.08 gal
Final Bottling Vol: 4.75 gal
Fermentation: Ale, Two Stage
Taste Notes: Add Chia Herb syrup just after primary fermentation.



Date: 06 Jul 2015
Brewer: Brett
Asst Brewer:
Equipment: Pot (3 Gal/11.4 L) - Extract
Efficiency: 72.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0

Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Carared (20.0 SRM)	Grain	1	5.6 %
8.0 oz	Crystal 15, 2-Row, (Great Western) (15.0 SRM)	Grain	2	5.6 %
8.0 oz	Vienna Malt (Bress) (3.5 SRM)	Grain	3	5.6 %
6 lbs 7.2 oz	Pilsner Liquid Extract (3.5 SRM)	Extract	4	72.1 %
1 lbs	CBCC Candi-Chat Spice (8.0 SRM)	Extract	5	11.2 %
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	6	7.7 IBUs
1.00 oz	Hallertau [4.50 %] - Boil 30.0 min	Hop	7	7.1 IBUs
1.00 oz	Citra [12.00 %] - Boil 15.0 min	Hop	8	12.3 IBUs
1.0 pkg	Northwest Ale (Wyeast Labs #1332) [124.21 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 4.9 %
Bitterness: 27.1 IBUs
Est Color: 7.2 SRM
Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 0.38 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).
Sparge: If steeping, remove grains, and prepare to boil wort
Total Grain Weight: 8 lbs 15.2 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.73 oz
Key/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Volumes of CO₂: 2.3
Carbonation Used: Bottle with 3.73 oz Corn Sugar

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