

Chinook Pale Ale

American Pale Ale (18 B)

Type: All Grain

Batch Size: 5.25 gal

Boil Size: 6.69 gal

Boil Time: 60 min

End of Boil Vol: 5.94 gal

Final Bottling Vol: 5.00 gal

Fermentation: Ale, Single Stage, 14 Day, 68F

Brewer: Bob

Equipment: 3 - DigiBoil MIAB

Efficiency: 70.00 %

Est .Mash Efficiency: 76.0 %

Water Prep					
Amt	Name	Type	#	%/IBU	Volume
7.57 gal	001 - R.O.Water	Water	1	-	-
2.00 ml	Lactic Acid 135% (Mash)	Water Agent	2	-	-
1.25 tsp	Calcium Chloride (Mash)	Water Agent	3	-	-
1.00 tsp	Gypsum (Calcium Sulfate) (Mash)	Water Agent	4	-	-

Mash Ingredients					
Amt	Name	Type	#	%/IBU	Volume
8 lbs 12.0 oz	Viking 2-row Extra Pale (1.8 SRM)	Grain	5	94.6 %	0.68 gal
8.0 oz	Crystal 40 (Great Western) (40.0 SRM)	Grain	6	5.4 %	0.04 gal

Mash Steps			
Name	Description	Step Temperature	Step Time
Saccharification	Add 30.26 qt of water at 160.3 F	152.0 F	75 min

Boil Ingredients					
Amt	Name	Type	#	%/IBU	Volume
9.00 g	Chinook, [13.10 %] - Boil 60.0 min	Hop	7	11.8 IBUs	-
1.00 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	8	-	-
57.00 g	Crystal [3.30 %] - Boil 10.0 min	Hop	9	9.3 IBUs	-
0.50 tsp	Wyeast nutrient (Boil 10.0 mins)	Other	10	-	-
28.00 g	Chinook, [13.10 %] - Boil 1.0 min	Hop	11	10.3 IBUs	-

Cool and Transfer Wort Pitch Yeast and Measure Gravity and Volume

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Empire Ale slurry (Mangrove Jack's #M15)	Yeast	12	-	-

- Measure Actual Original Gravity _____ (Target: 1.046 SG)