

Mirror Pond Pale Ale

Brew Date:
Ozarks Mountain Brew
Head Brewer
Ozarks

Brewhouse efficiency 80% Style: American Pale Ale
Batch Size: 12.0 Gal Method: All Grain
Starting Boil Size: 14.4 Gal Boil Time: 60 min

Original Gravity **1.051** Final Gravity **1.013** Boil Gravity **1.043** Abv **4.97%** IBU **49.37** Color **7.73** PH **5.43**

Fermentables	Amount	Bill	PPG	Color L	Mash Time
Pale Ale	15.00 lbs	71%	37.0	4.0	
Red X	6.00 lbs	29%	36.0	12.0	

Brew Steps	Amount	Temp	Description	Defaults	Time
Infusion	9.0 Gal	161.0 °F	Mash In Infusion to get target temp	8.7 Gal	10 min
Recirculation		154.0 °F	Recirculate at this temperature	9.7 Gal	60 min
Temperature		168.0 °F	Raise to mashout	18.4 Gal	10 min
Fly sparge	10.0 Gal	168.0 °F	Slow Fly Sparge		60 min

Hops	Amount	IBU	Type	Use	Temp	Time
Cascade	2.00 oz	24.32	Pellet	FWH		60 min
Cascade	1.00 oz	10.25	Pellet	Boil		45 min
Cascade	2.00 oz	9.03	Pellet	Boil		15 min
Cascade	3.00 oz	5.77	Pellet	Whirlpool	170.0 °F	30 min

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	14.0 g	Mash	15 min			
Calc. Chloride	8.0 g	Mash	15 min			
85% Phosphoric	6.0 g	Mash	15 min	5.3 g	Sparge	5 min

Others	Mash	Use	Type	Time
Campden tablet	1.0 Each	Strike Water	Sterilizer	
Whirlfloc tablet	1.0 Each	Boil	Fining	
Yeast Nutrient	1.0 Tbsp	Boil	Nutrient	

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
White Labs		WLP090 - San Diego Super Yeast	65 °F - 68 °F	Med-High	80%	

Water	Calcium	Magnesium	Sodium	Chloride	Sulfate	Mash PH	Sparge PH
<i>Slightly Bitter</i>	106	7	12	68	118	5.43	5.40

Notes: