

Ozarks Pale Ale

Recipe Date: 10/30/19

Brewhouse Efficiency	85%	Style:	American Pale Ale	Ozarks Mountain Brew
Batch Size:	12.0 Gal	Method:	All Grain	Head Brewer:
Starting Boil Size:	14.9 Gal	Boil Time:	60 min	Ozarks

Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH
1.052	1.012	1.042	5.21%	61.12	6.74°L	5.45

Fermentables	Amount	Bill	PPG	Color L	Mash Time
Pale Ale	9.00 lbs	45%	37.0	4.0	
Munich	3.00 lbs	15%	38.0	6.0	
Pilsner	7.00 lbs	35%	37.0	2.0	
Caramel / Crystal 40L	1.00 lbs	5%	34.0	40.0	

Brew Steps	Amount	Temp	Description	Defaults	Time
Mash Infusion	8.0 Gal	163.9 °F	Add dry grain and underlet water	8.3 Gal	10 min
Recirculation		154.0 °F	Stir, recirculate	12.2 Gal	60 min
Temperature		179.6 °F	Stir, raise temperature	20.5 Gal	10 min
Fly sparge	13.0 Gal	170.0 °F	Slow Fly Sparge		60 min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	1.00 oz	23.14	Pellet	Boil	212.0 °F	60 min
Cascade	2.00 oz	18.84	Pellet	Boil	212.0 °F	15 min
Perle	2.00 oz	10.30	Pellet	Boil	212.0 °F	15 min
Cascade	4.00 oz	3.51	Pellet	Whirlpool	170.0 °F	30 min
Simcoe	2.00 oz	3.19	Pellet	Whirlpool	170.0 °F	30 min
Centennial	2.00 oz	0.99	Pellet	Hop Back	70.0 °F	30 min
Citra	2.00 oz	1.15	Pellet	Hop Back	70.0 °F	30 min

Salts	Mash	Amount	Use	Time	Sparge	Amount	Use	Time
Gypsum		12.0 g	Mash	60 min				
Calc. Chloride		6.0 g	Mash	60 min				
Canning/Sea Salt		4.0 g						
85% Phosphoric		5.0 ml	Mash	60 min		6.5 ml	Sparge	60 min

Others	Amount	Time	Use	Description
Campden tablet	1.0 Each	60.0 Min	Strike Water	Crush, add to strike water, recirculate
Whirlfloc tablet	1.0 Each		Whirlpool	Crush, add after whirlpool
Yeast Nutrient	1.0 Tbsp	5.0 Min	Flame Out	Add to boil near flamout
Gelatin	1.0 Tsp		Keg	Add to keg while carbing

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
Omega Yeast Labs		OYL-057 - HotHead Ale	62 °F to 98 °F	Medium High	80%	2

Water	Calcium	Magnesium	Sodium	Chloride	Sulfate	Mash PH	Sparge PH
Slightly Bitter	86	7	26	64	98	5.45	6.00