

Sierra Madre Pale Ale

American Pale Ale (18 B)

Type: All Grain

Batch Size: 5.25 gal

Boil Size: 7.00 gal

Boil Time: 60 min

End of Boil Vol: 6.25 gal

Final Bottling Vol: 5.00 gal

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

Date: 02 Feb 2020

Brewer: Bob

Equipment: 6 - DigiBoil

Efficiency: 74.00 %

Est Mash Efficiency: 84.6 %

Ingredients					
Amt	Name	Type	#	%/IBU	Volume
8.20 gal	001 - R.O.Water	Water	1	-	-
6.12 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
2.73 g	Calcium Chloride (Mash)	Water Agent	3	-	-
1.76 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
.80 ml	Lactic Acid 88% (Mash)	Water Agent	5	-	-
9 lbs 8.0 oz	1 Viking 2-row Extra Pale (1.8 SRM)	Grain	6	95.0 %	0.74 gal
8.0 oz	1 Viking Caramel 150 (60L) (60.0 SRM)	Grain	7	5.0 %	0.04 gal
14.00 g	Chinook, 2016 [12.70 %] - Boil 60.0 min	Hop	8	16.2 IBUs	-
3.00 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	9	-	-
1.34 g	Calcium Chloride (Boil)	Water Agent	10	-	-
0.86 g	Epsom Salt (MgSO4) (Boil)	Water Agent	11	-	-
57.00 g	Crystal, 2018 [5.70 %] - Boil 10.0 min	Hop	12	14.7 IBUs	-
0.50 tsp	Wyeast nutrient (Boil 10.0 mins)	Other	13	-	-
1.00 Items	KICK Carrageenan (Boil 5.0 mins)	Fining	14	-	-
57.00 g	Cascade, 2017 [7.20 %] - Boil 0.0 min	Hop	15	9.8 IBUs	-
1.0 pkg	1 BRY-97 for starters (Lallemand #)	Yeast	16	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG

Est Final Gravity: 1.015 SG

Estimated Alcohol by Vol: 4.9 %

Bitterness: 40.7 IBUs

Est Color: 6.1 SRM

Mash Profile

Mash Name: 13 - Medium/ Full Body 154F

Sparge Water: 2.70 gal

Sparge Temperature: 168 F

Adjust Temp for Equipment: TRUE

Est Mash PH: 5.40

Measured Mash PH: 5.39

Total Grain Weight: 10 lbs
Grain Temperature: 67.0 F
Tun Temperature: 72.0 F

Mash Steps			
Name	Description	Step Temperature	Step Time
Saccharification	Add 22.00 qt of water at 163.3 F	154.0 F	60 min

Sparge: Fly sparge with 2.70 gal water at 168 F

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 9.15 PSI
Keg/Bottling Temperature: 38.0 F
Fermentation: Ale, Single Stage, 14 Day, 68F
Fermenter:
Volumes of CO2: 2.3
Storage Temperature: 38.0 F