

Jāņu alus 20L

American Pale Ale

Type: All Grain

Batch Size (fermenter): 20.00 l

Boil Size: 22.86 l

Boil Time: 60 min

End of Boil Volume: 20.80 l

Final Bottling Volume: 20.00 l

Fermentation: Ale, Single Stage

Taste Notes:

Date: 05.05.2012

Brewer: MartinsK

Asst Brewer:

Equipment: 20L

Brewhouse Efficiency: 80.00 %

Est Mash Efficiency: 80.0 %

Taste Rating (out of 50): 35.0

Ingredients

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Amt	Name	Type	#	%/IBU
4.00 kg	1_Pilzenes (3.6 EBC)	Grain	1	97.6 %
0.10 kg	5_Karameļu (tumšais) (230.0 EBC)	Grain	2	2.4 %
10.00 g	Magnum [14.00 %] - Boil 60.0 min	Hop	3	18.6 IBUs
10.00 g	Tradition [6.00 %] - Boil 20.0 min	Hop	4	4.8 IBUs
30.00 g	Hallertauer Hersbrucker [4.00 %] - Boil 5.0 min	Hop	5	3.2 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	6	-

Beer Profile

Est Original Gravity: 1.051 SG

Est Final Gravity: 1.009 SG

Estimated Alcohol by Vol: 5.5 %

Bitterness: 26.6 IBUs

Est Color: 12.2 EBC

Measured Original Gravity: 1.052 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 5.5 %

Calories: 484.7 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body

Sparge Water: 16.27 l

Sparge Temperature: 75.6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 4.10 kg

Grain Temperature: 22.2 C

Tun Temperature: 22.2 C

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 10.69 l of water at 71.2 C	65.0 C	45 min
Mash Step	Heat to 72.0 C over 5 min	72.0 C	15 min
Mash Out	Heat to 77.0 C over 10 min	77.0 C	12 min

Sparge Step: Fly sparge with 16.27 l water at 75.6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 119.21 g

Keg/Bottling Temperature: 18.0 C

Fermentation: Ale, Single Stage

Volumes of CO2: 2.4

Carbonation Used: Bottle with 119.21 g Corn Sugar

Age for: 30.00 days

Storage Temperature: 18.3 C

Notes

Created with [BeerSmith](#)