

HILL 56 – Round 1 BOMBing Run Winner

Brewer: Dan Copper

American Pale Ale (18 B)

Type: All Grain

Batch Size: 6.00 gal

Boil Size: 9.02 gal

Boil Time: 90 min

End of Boil Vol: 6.77 gal

Final Bottling Vol: 5.50 gal

Fermentation: Ale, Single Stage

Date: 17 Feb 2017

Brewer: DC Brewery

Equipment: My Equipment(16 Gal pot)-BIAB

Efficiency: 72.00 %

Est Mash Efficiency: 78.0 %

Taste Rating: 30.0

Taste Notes:

			Ingredients		
Amt	Name	Type	#	%/IBU	
7 lbs 4.3 oz	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	60.5 %	
3 lbs 14.4 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	2	32.4 %	
13.6 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	3	7.1 %	
0.55 oz	Simcoe [13.00 %] - Boil 90.0 min	Hop	4	24.7 IBUs	
0.55 oz	Simcoe [13.00 %] - Boil 30.0 min	Hop	5	17.7 IBUs	
1.00 oz	Whirlfloc Tablet (Boil 15.0 mins)	Fining	6	-	
1.0 pkg	California Ale (White Labs #WLP001)	Yeast	7	-	
2.00 oz	Simcoe [13.00 %] - Dry Hop 10.0 Days	Hop	8	0.0 IBUs	

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054 SG

Est Final Gravity: 1.013 SG

Estimated Alcohol by Vol: 5.4 %

Bitterness: 42.4 IBUs

Est Color: 5.5 SRM

Measured Original Gravity: 1.054 SG

Measured Final Gravity: 1.012 SG

Actual Alcohol by Vol: 5.5 %

Calories: 179.9 kcal/12oz

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.67
Measured Mash PH: 5.20
Total Grain Weight: 12 lbs 0.3 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 39.61 qt of water at 160.4 F	154.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage
Fermenter:
Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Ferment at 68degrees
used imperial organic yeast 200 billion (flagship)