

Hoptomology's Tankhouse Ale Clone - Extract

American Pale Ale

Type: Extract

Brewer: Hoptomology

Equipment: 7.5 Gallon Stainless Steel Pot + 5 Gallon Coleman Cooler Mash Tun

Est Original Gravity: 1.052 SG

Measured Original Gravity:

Est Final Gravity: 1.015 SG

Measured Final Gravity:

Estimated Alcohol by Vol: 4.9 %

Actual Alcohol by Vol:

Bitterness: 34.3 IBUs

Bitterness Ratio: 0.659

Est Color: 11.8 SRM

Calories: 0.0 kcal/12oz

Ingredients

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Amt	Name	Type	#	%/IBUs
14.7 oz	Munich 20L (Briess) (20.0 SRM)	Grain	1	10.5 %
12.9 oz	Caramel/Crystal Malt - 55L (55.0 SRM)	Grain	2	9.2 %
7.8 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	3	5.5 %
6.2 oz	Carafoam (2.0 SRM)	Grain	4	4.4 %
0.9 oz	Chocolate Malt (350.0 SRM)	Grain	5	0.6 %
6 lbs 2.0 oz	DME Golden Light (Briess) (4.0 SRM)	Dry Extract	6	69.7 %
0.750 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	7	17.7 IBUs
0.750 oz	Cascade [5.50 %] - Boil 30.0 min	Hop	8	9.0 IBUs
0.50 oz	Irish Moss (Boil 15.0 mins)	Fining	9	-
0.750 oz	Cascade [5.50 %] - Boil 15.0 min	Hop	10	4.7 IBUs
0.750 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	11	2.9 IBUs
1.000 oz	Cascade [5.50 %] - Boil 0.0 min	Hop	12	0.0 IBUs
1.0 pkg	Safale US-05 Ale Yeast (Safale #US-05) [1.69 oz]	Yeast	13	-
0.500 oz	Cascade [5.50 %] - Dry Hop 7.0 Days	Hop	14	0.0 IBUs

Total Grains Used: 8 lbs 12.5 oz

Total Hops Used: 4.500 oz

Mash Profile

Mash Style: Single Infusion, Medium Body

Brewhouse Efficiency: 75.00 %

Sparging: Remove grains, and prepare to boil wort to achieve 6.48 gal

Boil Profile

Boil Size: 6.48 gal

Boil Time: 60 min

End of Boil Volume: 5.98 gal

Estimated pre-boil gravity: 1.046 SG

Batch Size (into fermenter): 5.50 gal

Measured pre-boil Gravity:

Final Bottling Volume: 5.25 gal

Fermentation Profile

Fermentation: Ale, Single Stage

Primary Fermentation: 10.00 days at 68.0 F

Secondary Fermentation: 0.00 days at 0.0 F

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2.5

Pressure/Weight: 12.27 PSI

Age Beer for: 3.00 days

Keg/Bottling Temperature: 40.0 F

Storage Temperature: 40.0 F

Notes

Taste Rating: 0.0 / 50

Taste Notes:

Other:

www.hoptomology.com - A little about life, a lot about beer.