

Hoptomology: Lake Walk Pale Ale

American Pale Ale

Type: All Grain

Brewer: Hoptomology

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

Est Original Gravity: 1.055 SG

Measured Original Gravity:

Est Final Gravity: 1.013 SG

Measured Final Gravity:

Estimated Alcohol by Vol: 5.5 %

Actual Alcohol by Vol:

Bitterness: 39.5 IBUs

Bitterness Ratio: 0.719

Est Color: 8.5 SRM

Calories: 0.0 kcal/12oz

Ingredients

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Amt	Name	Type	#	%/IBU
7 lbs 8.0 oz	Pale Malt (Weyermann) (3.3 SRM)	Grain	1	81.1 %
1 lbs	Toasted Malt (27.0 SRM)	Grain	2	10.8 %
8.0 oz	Wheat, Flaked (1.6 SRM)	Grain	3	5.4 %
4.0 oz	Caramel/Crystal Malt - 57L (57.0 SRM)	Grain	4	2.7 %
0.375 oz	Amarillo Gold [8.50 %] - Boil 60.0 min	Hop	5	15.0 IBUs
0.375 oz	Simcoe [13.00 %] - Boil 20.0 min	Hop	6	7.7 IBUs
1.00 tsp	Yeast Nutrient (Boil 10.0 mins)	Other	7	-
0.50 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	8	-
1.000 oz	Amarillo Gold [8.50 %] - Boil 5.0 min	Hop	9	6.6 IBUs
1.000 oz	Simcoe [13.00 %] - Boil 5.0 min	Hop	10	10.2 IBUs
1.0 pkg	American Ale (Wyeast Labs #1056) [4.20 oz]	Yeast	11	-
0.500 oz	Amarillo Gold [8.50 %] - Dry Hop 5.0 Days	Hop	12	0.0 IBUs
0.500 oz	Simcoe [13.00 %] - Dry Hop 5.0 Days	Hop	13	0.0 IBUs

Total Grains Used: 9 lbs 4.0 oz

Total Hops Used: 3.750 oz

Mash Profile

Mash Style: Single Infusion, Medium Body

Brewhouse Efficiency: 80.00 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.25 gal of water at 169.3 F	153.0 F	60 min
Mash Out	Add 1.75 gal of water at 202.5 F	168.0 F	10 min

Sparging: Fly sparge with 2.52 gal water at 168.0 F to achieve 6.16 gal

Boil Profile

Boil Size: 6.16 gal

Boil Time: 60 min

End of Boil Volume: 5.46 gal

Estimated pre-boil gravity: 1.047 SG

Batch Size (into fermenter): 5.00 gal

Measured pre-boil Gravity:

Final Bottling Volume: 4.80 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: 2.3

Pressure/Weight: 8.20 PSI

Age Beer for: 3.00 days

Keg/Bottling Temperature: 36.0 F

Storage Temperature: 36.5 F

Notes

Taste Rating: 0.0 / 50

Taste Notes:

Other:

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