

2018/10/10 - Kal's Electric Pale Ale

Name	Kal's Electric Pale Ale			
Style	American Pale Ale		Brew Date	2018-10-10
Type	All Grain		Boil Size	13.8 gal
IBU's	31		Batch Size	12 gal
Color	7 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.058		1.075!	
OG	1.064		1.050	
FG	1.016		1.007	
ABV	6.3%		5.6%	
Efficiency	85%			
Grain	20 lbs	Canadian 2-Row <ul style="list-style-type: none">2014 Fall		75.5%
	5 lbs	Weyermann Vienna Malt <ul style="list-style-type: none">2012 Spring		18.9%
	1 lbs	Weyermann Caramunich II <ul style="list-style-type: none">2011 fall (1/2 sac)2014 spring (1/4 sac)		3.8%
	0.5 lbs	Carafoam		1.9%
Water Treatment			HTL (15 gal)	MT (8 gal)
	Campden Tablets	1		1/2
	Gypsum	1.5 g		0.8 g
	Calc Chloride	9.6 g		5.1 g
	Epson Salt	6.2 g		3.3 g
	Baking Soda	0.8 g		0.4 g
Mash	30 mins	122 F		Protein Rest
	30 mins	152 F		Saccharification Rest
	10 min	168 F		Mash Out
Hop	20 mins	1.0 oz	Centennial (9.2%)	7.4 IBU
	20 mins	1.0 oz	Amarillo Gold (8.2%)	6.6 IBU
	10 mins	2.0 oz	Centennial (9.2%)	8.9 IBU
	10 mins	2.0 oz	Amarillo Gold (8.2%)	7.9 IBU
	0 mins	2.0 oz	Centennial (9.2%)	-
	0 mins	2.0 oz	Amarillo Gold (8.2%)	-
	day 5	2.0 oz	Citra (13.2%)	

Additions	15 mins	1	Whirlfloc Tablet
	15 mins	1	Immersion Chiller
Yeast	2 sachets (23g)	Safale US-05	
Fermentation	Primary	12 days	68 F
	Cold Crash	2 days	37 F
Notes	<p>Did water adjustments</p> <p>Pre Boil SG: 1075!</p> <p>Accidentally ran cold water through immersion chiller at 15min.</p> <p>Realized immediately but it took the temp down to 207.</p> <p>Then issues with the bcs turning off! Got it back to a rolling boil at 0 mins.</p> <p>Post Boil SG: 1050! (WTF?)</p> <p>K, need to fix my volumes. Had a fair amount left in the brew kettle.</p> <p>Need to revert back to batch sparging.</p> <p>Todo: record volumes on sight gauges.</p> <p>Day 7: Dry hoped 1g/carboy</p> <p>Day 11: sg = 1007</p> <p>Day 12: Cold crash</p>		