

2015/01/29 - EdWort's Haus Pale Ale - Sure Thing

Name	EdWort's Haus Pale Ale - Sure Thing			
Style	American Pale Ale		Brew Date	2015-01-29
Type	All Grain		Boil Size	13.5 gal
IBU's	31.5		Batch Size	11.0 gal
Color	4.6 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.053			
OG	1.059		1.052	
FG	1.015		1.010	
ABV	5.8%		5.8%	
Efficiency	90.0%			
Grain	17.0 lbs	Canadian 2-Row		76.4%
	4.2 lbs	Weyermann Vienna Malt		19.1%
	1.0 lbs	Weyermann Carahell		4.5%
Mash	60 mins	152 F	Infusion	
Hops	60 mins	2.0 oz	Cascade (6.6%)	20.0 IBU
	30 mins	1.0 oz	Cascade (6.6%)	7.7 IBU
	15 mins	0.5 oz	Cascade (6.6%)	2.5 IBU
	5 mins	0.5 oz	Cascade (6.6%)	1.0 IBU
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	14 days	68.0 F	
	Cold Crash	2 days	37.0 F	
	Bottle/Keg	1 days	37.0 F	

Notes	<p>Taken from popular mechanics EdWort's Haus Pale Ale This recipe was provided by Ed Wort from Bee Cave, Tx. Ed Wort is a moderator of homebrewtalk. Wort describes this as "a beer that everyone likes. It's light, crisp, dry, and very tasty."</p> <p>Original recipe has Nottingham dry yeast.</p> <p>Pre boil sg: 1042</p> <p>Boiling: 240 at 65% power. Setting initially at 212. Then 213. Boiling at 212.9-213.4 for 14.5 gallons. At 70% it wants to boil over.</p> <p>Post boil og: 1053 Took 2.5 h to do boil to carboy.</p> <p>Tasted excellent on March 4th. So 2-3 weeks of lagering after kegging.</p> <p>I still detect a bit of souring. Hmmm.</p> <p>No sweetness to this brew at all.</p>
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