

Episode 014 Lawnmower Session Pale with Flavor



Method: **All Grain**
 Style: **American Pale Ale**
 Boil Time: **60 min**
 Batch Size: **11 gallons** (*fermentor volume*)
 Boil Size: **12 gallons**
 Boil Gravity: **1.039** (*recipe based estimate*)
 Efficiency: **79%** (*brew house*)

Original Gravity: **1.042** Final Gravity: **1.008** ABV (alternate): **4.55%**
 IBU (tinseth): **32.94** SRM (morey): **9.08**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
4 lb	United Kingdom - Maris Otter Pale	38	3.75	25%
10 lb	American - Pale 2-Row	37	1.8	62.5%
2 lb	American - Caramel / Crystal 60L	34	60	12.5%
16 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
1 oz	Cascade	Leaf/Whole	7	Boil	60 min	12.15
1 oz	Cascade	Leaf/Whole	7	Boil	20 min	7.36
2 oz	Cascade	Pellet	7	Boil	5 min	5.33
1 oz	Cascade	Pellet	7	Boil	20 min	8.1

Hops Summary

Amount	Variety	Type	AA
2 oz	Cascade	Leaf/Whole	7
3 oz	Cascade	Pellet	7

Mash Guidelines

Amount	Description	Type	Temp	Time
1.5 qt		Sparge	153 F	60 min
Starting Mash Thickness: 1.5 qt/lb				

Other Ingredients

Amount	Name	Type	Use	Time
1 tsp	Irish Moss	Fining	Boil	15 min.

Yeast

Fermentis / Safale - American Ale Yeast US-05

Attenuation (avg): 81% **Flocculation:** Medium
Optimum Temp: 54 - 77 °F **Starter:** No
Fermentation Temp: 68 °F **Pitch Rate:** -

Batch Performance

Efficiency:

Conversion Efficiency *N/A*
 Pre-Boil Efficiency *N/A*
 Ending Kettle Efficiency *N/A*
Brew House: 71% 26.3 ppg

Wort Volume:

10 Gallons

- Expected 11 Gallons of fermentable wort.
- Adjust your equipment profile and calibrate your equipment to dial this in.
- Expected OG: 1.042
- Actual OG: 1.042

Alcohol and Attenuation:

Amount Packaged:

ABV: 4.86%

- Apparent Attenuation: **88.1%**
- Actual FG: **1.005**
- Calories per 12oz: **135.4**


5 Gallons

Great job! You get to enjoy the equivalent of:

- 12oz bottles: 53
- Pints: 40

Latest Brew Log

Date	Days	Event	Gravity	Volume	Comment
2015-05-05	+0	Mash Complete		12 Gallons	
2015-05-05	+0	Boil Complete		11 Gallons	
2015-05-05	+0	Brew Day Complete	1.042	10 Gallons	
2015-05-14	+9	Fermentation Complete	1.005		
2015-05-14	+9	Packaged		5 Gallons	

This recipe is shared.**View Count: 198****Brew Count: 1***Last Updated: 2015-05-14 23:26 EDT*
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