

Tap 1
American Pale Ale

Recipe Specs

Batch Size (L): 21.0
Original Gravity (OG): 1.050 (°P): 12.4
Total Water Required (L): 28.36

Mash

Total Grain (kg): 4.500
Grain Temp (°C): 25.0
Strike Water (L): 13.50
Grain Absorbition (L/Kg): 0.90
Water / Grain Ratio (L/Kg): 3.00
Desired Mash Temp (°C): 66.0
Strike water Temp (°C): 71.5
Total Mash Volume (L): 18.00

Sparge

Sparge water (L): 14.86
Sparge Deadspace (L): 0.00
Desired Sparge Temp (°C): 75.0
Sparge water Temp (°C): 84.3

Boil

Top up water added to Kettle (L): 0.0
Wort Volume before Boil (L): 24.3
SG before Boil: 1.047 (°P): 11.7
Boil Length (Minutes): 60.0
% Evaporation per Hour (5-15%): 10.0
Wort Volume after Boil (L): 21.9
SG after Boil: 1.050 (°P): 12.4
Losses to Trub and Chiller: 0.0
Final Volume (L): 21.9
After Cooling (4% loss): 21.0

Brew Day Sheet - Generated with BrewersFriend