

Vindication APA - Citra Case

American Pale Ale (18 B)

Type: All Grain
Batch Size: 18.93 L
Boil Size: 28.05 L
Boil Time: 60 min
End of Boil Vol: 22.67 L
Final Bottling Vol: 17.41 L
Fermentation: Ale, Single Stage

Date: 09 Nov 2018
Brewer: Gary Danton
Asst Brewer:
Equipment: BIAB - Standard
5 Gal/19 l Batch
Efficiency: 70.00 %
Est Mash Efficiency: 80.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
3.50 kg	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	87.5 %	2.28 L
0.50 kg	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	2	12.5 %	0.33 L
25.00 g	Cascade [5.50 %] - Boil 60.0 min	Hop	3	18.1 IBUs	-
25.00 g	Cascade [5.50 %] - Boil 30.0 min	Hop	4	13.9 IBUs	-
25.00 g	Citra [12.00 %] - Steep/Whirlpool 10.0 min, ...	Hop	5	7.2 IBUs	-
1.0 pkg	Safale American (DCL/Fermentis #US-05) [...]	Yeast	6	-	-
25.00 g	Citra [12.00 %] - Dry Hop 5.0 Days	Hop	7	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.046 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 4.8 %
Bitterness: 39.2 IBUs
Est Color: 6.1 SRM

Measured Original Gravity:
1.042 SG
Measured Final Gravity: 1.006
SG
Actual Alcohol by Vol: 4.7 %
Calories: 383.8 kcal/l

Mash Profile

Mash Name: BIAB, Medium Body
Sparge Water: 0.00 L
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.63
Measured Mash PH: 5.20

Total Grain Weight: 4.00 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 30.49 L of water at 69.8 C	66.7 C	50 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a medium body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 102.42 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Single Stage
Fermenter:
Storage Temperature: 18.3 C

Volumes of CO2: 2.3
Carbonation Est: Bottle with
102.42 g Corn Sugar
Carbonation (from Meas Vol):
Bottle with 94.11 g Corn Sugar
Age for: 30.00 days

Notes

Created with [BeerSmith](#)