

London Pale Ale

English Pale Ale (6 6)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 24.87 l
Boil Time: 60 min
End of Boil Vol: 21.32 l
Final Bottling Vol: 17.60 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 31 Jan 2014
Brewer: M. Angel Esteban
Asst Brewer:
Equipment: Electric Urn (7 Gal/27L) - All-Grain
Efficiency: 70.00 %
Est Mash Efficiency: 75.5 %
Taste Rating: 30.0



Prepare for Brewing

- Create a yeast starter with 0.80 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 29.53 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
3.50 kg	Pale Ale (Crisp) (5.7 EBC)	Grain	1	94.6 %
0.20 kg	Cara-Pils/Dextrine (4.5 EBC)	Grain	2	5.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 10.60 l of water at 72.2 C	65.6 C	75 min

- Fly sparge with 18.93 l water at 75.6 C
- Add water to achieve boil volume of 24.87 l
- Estimated pre-boil gravity is 1.035 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
15.00 g	East Kent Goldings (EKG) [6.92 %] - Boil 60.0 min	Hop	3	14.6 IBUs
25.00 g	East Kent Goldings (EKG) [6.92 %] - Boil 20.0 min	Hop	4	13.4 IBUs
0.25 tsp	Irish Moss (Boil 15.0 mins)	Fining	5	-
40.00 g	East Kent Goldings (EKG) [6.92 %] - Boil 2.0 min	Hop	6	3.3 IBUs

- Estimated Post Boil Vol: 21.32 l and Est Post Boil Gravity: 1.043 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 19.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	London Ale (White Labs #WLP013) [35.49 ml]	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.043 SG)
- Measure Actual Batch Volume _____ (Target: 19.00 l)
- Add water if needed to achieve final volume of 19.00 l

Fermentation

- 31 Jan 2014 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
- 04 Feb 2014 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 14 Feb 2014 - Carbonation: Bottle with 147.06 g Dry Malt Extract
- Age beer for 30.00 days at 18.3 C
- 16 Mar 2014 - Drink and enjoy!

Notes