

Hop Experimental Beer

American Pale Ale (10 A)

Type: Extract
Batch Size: 6.00 gal
Boil Size: 7.86 gal
Boil Time: 30 min
End of Boil Vol: 7.29 gal
Final Bottling Vol: 5.25 gal
Fermentation: Ale, Single Stage

Date: 11 Feb 2018
Brewer: Aaronridge
Asst Brewer: Matt Peppe, Chuck Hughes, Lon Holland, Dave White
Equipment: Pot and Cooler (10 Gal/37.8 L) - All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 0.0 %



Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	1	6.1 %
7 lbs 12.0 oz	Light Dry Extract (8.0 SRM)	Dry Extract	2	93.9 %
0.75 oz	Magnum [13.20 %] - Boil 30.0 min	Hop	3	17.7 IBUs
1.0 pkg	American Ale (Wyeast Labs #1056) [124.21 ml]	Yeast	4	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 4.8 %
Bitterness: 17.7 IBUs
Est Color: 7.4 SRM

Measured Original Gravity: 1.052 SG
Measured Final Gravity: 1.016 SG
Actual Alcohol by Vol: 4.7 %
Calories: 174.9 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 5.93 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.70
Measured Mash PH: 5.20

Total Grain Weight: 8 lbs 4.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

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

wort

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 4.12 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 4.12 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

This is the base beer for an experiment to evaluate the flavor and aroma of 5 different hops.

After the 30 min. boil, 1 gallon was removed and placed into a pot. There was a total of 7 pots. 0.5 oz of hops was added to the pot when the temp. was 180F and allowed to steep until the temp was 140F

At 140F, another 0.5 oz of hops was added.

Pots were placed in an ice water bath to chill to 65F

The following hops were used:

Mosaic 12%

Ekuanot 14.2%

Motueka 6.3%

Simcoe 13.6%

Hersbrucker 3.5%

Chilled wort was poured through a filter into 1 gallon fermenters

American ale yeast was added to 1 qt of starter 15 hours before pitching. 5 oz of starter was added to 1 gallon wort.

Fermentation at 65F for 12 days.

Each fermenter filled a 2 liter plastic soda bottle and at least 1 12 oz bottle.

There was a lot of yeast and trub. The beer tasted sweet. It probably would have been better to rack into secondary. This would have roused the yeast and improved clarity.

1 Tablespoon corn sugar was added to a 2 liter bottle

0.5 teaspoon corn sugar was added to the 12 oz bottle.

Condition for 3 weeks.

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