

# #015 Pale Planet 2 - Simcoe strikes back

American Pale Ale (10 A)

**Type:** All Grain  
**Batch Size:** 25.00 l  
**Boil Size:** 30.00 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 28.11 l  
**Final Bottling Vol:** 24.00 l  
**Fermentation:** Ale, Two Stage  
**Taste Notes:**

**Date:** 07 Jul 2013  
**Brewer:** Ulf Reese Næsborg  
**Asst Brewer:**  
**Equipment:** Mit setup  
**Efficiency:** 70.00 %  
**Est Mash Efficiency:** 72.8 %  
**Taste Rating:** 30.0



## Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	90.9 %
0.50 kg	Oats, Flaked (2.0 EBC)	Grain	2	9.1 %
20.00 g	Simcoe [13.00 %] - First Wort 60.0 min	Hop	3	27.1 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	4	-
20.00 g	Simcoe [13.00 %] - Steep/Whirlpool 10.0 min	Hop	5	4.5 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	6	-
30.00 g	Simcoe [13.00 %] - Dry Hop 7.0 Days	Hop	7	0.0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.049 SG  
**Est Final Gravity:** 1.008 SG  
**Estimated Alcohol by Vol:** 5.3 %  
**Bitterness:** 31.6 IBUs  
**Est Color:** 8.8 EBC

**Measured Original Gravity:** 1.045 SG  
**Measured Final Gravity:** 1.005 SG  
**Actual Alcohol by Vol:** 5.2 %  
**Calories:** 410.9 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 11.98 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 5.50 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.34 l of water at 70.6 C	64.4 C	75 min
Mash Out	Add 9.18 l of water at 95.4 C	75.6 C	10 min

**Sparge:** Fly sparge with 11.98 l water at 75.6 C

**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:** 128.45 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 128.45 g Table Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 18.3 C

## Notes

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