

**BRAVE
NOISE**

PALE ALE

HOMEBREW VERSION

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 15 Jun 2021
Brewer: Jen Blair
Asst Brewer: SoCal Cerveceros
Equipment: All Grain - Standard 5 Gal/19l Batch - Stainless
Efficiency: 70.00%
Est Mash Efficiency: 80.5%
Taste Rating: 30.0

INGREDIENTS

AMT	NAME	TYPE	#	% / IBU	VOLUME
5 lbs 8.0 oz	Pilsner (Weyermann) (1.7 SRM)	Grain	1	60.5%	0.43 gal
1 lbs 12.0 oz	Wheat Malt, White (Rahr) (3.2 SRM)	Grain	2	19.3%	0.14 gal
1 lbs	Oats, Flaked (Briess) (1.4 SRM)	Grain	3	10.6%	0.08 gal
14.0 oz	Caramel Malt - 20L (Briess) (20.0 SRM)	Grain	4	9.6%	0.07 gal
0.50 oz	Mosaic (HBC 369) [12.25%] - Steep/Whirlpool 15.0 min, 180.0 F	Hop	5	2.9 IBUs	-
0.50 oz	Sabro [16.00%] - Steep/Whirlpool 15.0 min, 180.0 F	Hop	6	3.8 IBUs	-
1.0 pkg	London Ale III (Wyeast Labs #1318) [124.21 ml]	Yeast	7	-	-
2.00 oz	Mosaic (HBC 369) [12.25%] - 2.0 Days Before Bottling for 0.0 Days	Hop	8	0.0 IBUs	-
2.00 oz	Sabro [16.00%] - 2.0 Days Before Bottling for 0.0 Days	Hop	9	0.0 IBUs	-

GRAVITY, ALCOHOL CONTENT AND COLOR

Est Original Gravity: 1.048 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 4.7%
Bitterness: 6.7 IBUs
Est Color: 5.0 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7%
Calories: 151.6 kcal/12oz

MASH PROFILE

Mash Name: Single Infusion, Medium Body,
No Mash Out

Sparge Water: 5.03 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: FALSE

Est Mash PH: 5.67

Measured Mash PH: 5.20

Total Grain Weight: 9 lbs 1.4 oz

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Target Mash PH: 5.20

Mash Acid Addition: None

Sparge Acid Addition: None

MASH STEPS

NAME	DESCRIPTION	STEP TEMPERATURE	STEP TIME
Mash In	Add 2.84 gal of water at 163.7 F	152.0 F	60 min

Sparge: Fly sparge with 5.03 gal water at 168.0 F

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

CARBONATION AND STORAGE

Carbonation Type: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Volumes of CO2: 2.3

Carbonation Est: Keg with 12.54 PSI

Carbonation (from Meas Vol): Keg with 12.54 PSI

Fermentation: Ale, Two Stage

Age for: 30.00 days

Storage Temperature: 65.0 F

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