



**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
4 lb	Extra Light Dry Extract [58.2%]	Dry Extract	1	-	2.8 °L
1 lb	Briess Wheat Bavarian [14.6%]	Dry Extract	2	-	6.5 °L
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

Partial Mash - Steep at 150 degrees Fahrenheit for 30 minutes in a mesh bag and then transfer the liquid from it into the kettle before boiling.

CARBONATION AND STORAGE

Carbonation Type: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Est: Keg with 12.54 PSI

Carbonation (from Meas Vol): Keg with 12.54 PSI

Age for: 30.00 days

Storage Temperature: 65.0 F