

Snagtooth Pale Ale (SNPA)

American Pale Ale (10 A)

Type: All Grain

Batch Size: 11.00 gal

Boil Size: 13.59 gal

Boil Time: 60 min

End of Boil Vol: 12.48 gal

Final Bottling Vol: 10.00 gal

Fermentation: Californial Ale Yeast

Date: 22 Feb 2015

Brewer: Russell Leu

Asst Brewer:

Equipment: Clover Creek Brewery - All Barley

Efficiency: 73.00 %

Est Mash Efficiency: 79.6 %

Taste Rating: 30.0



Taste Notes: Golden Amber - low carbonation (Almost at the end of the keg) No head

Slight fruity aroma, no hop aroma.

Moderate bitterness

Slight hop flavor

Moderately heavy mouthfeel

Slight malt sweetness left

Not able to taste Acetaldehyde or Diacetyl

As it warms, some of the hop aroma's start to show up

Ingredients

Amt	Name	Type	#	%/IBU
11.00 gal	Firgrove Mutual - South Hill, Washington	Water	1	-
21 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	93.3 %
1 lbs 8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3	6.7 %
1.50 oz	Cascade [5.50 %] - Boil 90.0 min	Hop	4	12.9 IBUs
1.00 oz	Magnum [14.00 %] - Boil 90.0 min	Hop	5	21.9 IBUs
1.00 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	6	-
2.60 oz	Cascade [5.50 %] - Steep/Whirlpool 15.0 min	Hop	7	5.2 IBUs
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-
1.50 oz	Cascade [5.50 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054 SG

Est Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 5.6 %

Bitterness: 40.0 IBUs

Est Color: 7.7 SRM

Measured Original Gravity: 1.052 SG

Measured Final Gravity: 1.009 SG

Actual Alcohol by Vol: 5.6 %

Calories: 171.5 kcal/12oz

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body

Sparge Water: 9.56 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: TRUE

Total Grain Weight: 22 lbs 8.0 oz

Grain Temperature: 50.0 F

Tun Temperature: 50.0 F

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 28.13 qt of water at 169.8 F	152.0 F	60 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

Sparge: Fly sparge with 9.56 gal water at 168.0 F

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg with priming agent

Pressure/Weight: 3.57 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Californial Ale Yeast

Volumes of CO2: 2.3

Carbonation Used: Keg with 3.57 oz Table

Sugar

Age for: 7.00 days

Storage Temperature: 65.0 F

Notes

3/1/15 - Gravity is 1.009, Dry hopped today.

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