

Falconers American Pale Ale

A ProMash Recipe Report

BJCP Style and Style Guidelines

10-A American Ale, American Pale Ale

Min OG: 1.045 Max OG: 1.060
Min IBU: 30 Max IBU: 54
Min Clr: 5 Max Clr: 14 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 5.00 Wort Size (Gal): 5.00
Total Grain (Lbs): 11.75
Anticipated OG: 1.065 Plato: 15.86
Anticipated SRM: 7.8
Anticipated IBU: 64.0
Brewhouse Efficiency: 75 %
Wort Boil Time: 90 Minutes

Pre-Boil Amounts

Evaporation Rate: 15.00 Percent Per Hour
Pre-Boil Wort Size: 6.45 Gal
Pre-Boil Gravity: 1.050 SG 12.44 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
Final Gravity Calculation Based on Points.
Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %
Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

% Amount Name Origin Potential SRM

85.1	10.00 lbs. Rahr 2-row malt	USA	1.037	2
4.8	0.56 lbs. Crystal 20L	America	1.035	20
4.3	0.50 lbs. Carapils	America	1.034	2
3.2	0.38 lbs. White Wheat	Belgium	1.040	3
2.7	0.31 lbs. Crystal 80L		1.033	80

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.50 oz.	Columbus	Pellet	15.00	34.4	60 min.
0.50 oz.	Cascade	Pellet	5.75	6.7	30 min.
1.00 oz.	Cascade	Pellet	5.75	5.3	10 min.
1.00 oz.	Falconers Seven Seas	Pellet	10.50	9.6	10 min.
1.00 oz.	Falconers Seven Seas	Pellet	10.50	8.0	1 min.
1.00 oz.	Cascade	Pellet	5.75	0.0	Dry Hop
1.00 oz.	Falconers Seven Seas	Pellet	10.50	0.0	Dry Hop
0.50 oz.	Amarillo Gold	Pellet	10.00	0.0	Dry Hop
0.50 oz.	Simcoe	Pellet	12.00	0.0	Dry Hop

Yeast

DCL Yeast S-05 SafAle American Ale

Water Profile

Profile:

Profile known for:

Calcium(Ca): 0.0 ppm
 Magnesium(Mg): 0.0 ppm
 Sodium(Na): 0.0 ppm
 Sulfate(SO4): 0.0 ppm
 Chloride(Cl): 0.0 ppm
 biCarbonate(HCO3): 0.0 ppm

pH: 0.00

Mash Schedule

Mash Type: Single Step

Grain Lbs: 11.75
Water Qts: 14.69 - Before Additional Infusions
Water Gal: 3.67 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.25 - Before Additional Infusions

Saccharification Rest Temp : 152 Time: 60
Mash-out Rest Temp : 0 Time: 0
Sparge Temp : 172 Time: 45

Total Mash Volume Gal: 4.61 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.