

Partigyle Beer 2 - Pale Ale - All Grain (Big Batch)



Category: 10 - American Ale
Subcategory: A - American Pale Ale

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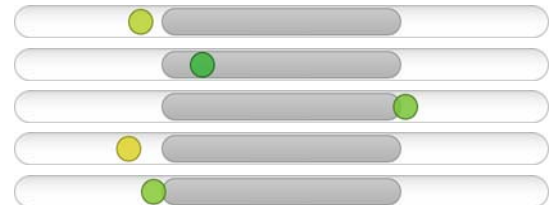
Kettle Volume: 60.08 gal @ 212 °F (1.037) Efficiency: 33%
Boil Duration: 1.5 h Attenuation: 75.0%
Evaporation: 8.0 gal
Water Volume Added: 0 gal
Final Volume: 50 gal @ 68 °F (1.043)

Ingredients:

110 lb (60.1%) Maris Otter Pale Ale Malt; Thomas Fawcett - added during mash
55 lb (30.1%) Standard 2-Row; Rahr - added during mash
10 lb (5.5%) Victory® Malt; Briess - added during mash
5 lb (2.7%) Barley Flaked - added during mash
3 lb (1.6%) Special B - Caramel malt; Dingemans - added during mash
4 oz (12.5%) Belma (9.4%) - added during boil, boiled 60 m
4 oz (12.5%) Goldings (4%) - added during boil, boiled 20 m
8 oz (25.0%) Goldings (4%) - added during boil, boiled 20 m
1 ea Wyeast Nutrient - added during boil, boiled 20 m
2 oz (6.3%) Belma (9.4%) - added during boil, boiled 10 m
4 oz (12.5%) Goldings (4%) - added during boil
10 oz (31.3%) Belma (9.4%) - added during boil
0.0 ea Wyeast 1332 Northwest Ale™
0.0 ea Fermentis US-05 Safale US-05
0.0 ea Danstar Windsor
0.0 ea Danstar Nottingham

Style:

Recipe	Guideline
Original Gravity: 1.043	1.045 - 1.060
Terminal Gravity: 1.011	1.010 - 1.015
Color: 14.75 SRM	5.0 - 14.0
Alcohol: 4.17%	4.5% - 6.0%
Bitterness: 28.5	30.0 - 45.0



Analysis:

Efficiency: 33%
Kettle Gravity: 1.037
Original Gravity: 1.043

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.4%	Alcohol: 11.76 g	81.15 kcal
Terminal Extract: 1.011	1.016	Carbs: 14.7 g	55.85 kcal
		Protein: 1.03 g	4.12 kcal
% Alcohol: 4.17% ABV	3.28% ABW		Total: 141.11 kcal