

#72: Procrastination Ale (Pale Ale)

CHRIS SWINGLEY (15-JUL-2007)

I should be doing a bunch of stuff around the house. Instead, I'm brewing beer.

Recipe (for 5 gallons final volume)

- 8 pounds (89%) Castle Pilsner Malt
- 1 pound (11%) Briess Special Roast
- 1 ounce Willamette whole hops, 5.5% AA (first wort hop)
- 1 ounce Simcoe whole hops, 13.0% AA (60 minutes)
- 1 ounce Willamette whole hops, 5.5% AA (1 minute)

Wyeast 1056 American Ale, pitched at 68°F

Starter: Pitched directly from smack pack.

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 3 1/2 quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 1 1/2 quarts mash water treated with:
 - 2 teaspoons Gypsum. Adds 383 ppm sulfate, 159 ppm calcium; lowers mash pH.

Mash

- 1 1/2 quarts water @ 163°F, grist ratio of 1 1/2 quarts:pound @ 153°F (Held 60 minutes). Temperature range 153°F - 154°F.

Sparge

- 23 quarts water @ 180°F, drain

Boil

- Boiled 7 1/2 gallons for 75 minutes to yield 5 1/2 gallons wort

Fermentation

- Primary: bucket, 7 days, 66°F
- Secondary: keg, 7 days, 68°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 2 weeks
- Ready to drink on 12-Aug-2007

Properties

| | |
|------------------------------|-----------------------------|
| Starting Gravity: 1.040 | Final Gravity: 1.010 |
| Original Extract: 10.0°Plato | Apparent Extract: 2.6°Plato |
| | Real Extract: 4.0°Plato |
| Alcohol: 3.9% by volume | Alcohol: 3.1% by weight |
| Apparent Attenuation: 74.4% | Mash Efficiency: 68% |
| Bitterness: 55 IBU | Color: 8°SRM |
| BU:SG: 1.37 | BV: 2.83 |

Tasting Notes