

APA Gött Amarillo Edition

Selected Style and BJCP Guidelines

10A–American Ale–American Pale Ale

Minimum OG:	1.045 SG	Maximum OG:	1.060 SG
Minimum FG:	1.010 SG	Maximum FG:	1.015 SG
Minimum IBU:	30 IBU	Maximum IBU:	45 IBU
Minimum Color:	9.9 EBC	Maximum Color:	27.6 EBC

Recipe Overview

Wort Volume Before Boil:	14.00 l	Wort Volume After Boil:	12.00 l
Volume Transferred:	11.50 l	Water Added To Fermenter:	0.00 l
Volume At Pitching:	11.00 l	Volume Of Finished Beer:	10.00 l
Expected Pre-Boil Gravity:	1.044 SG	Expected OG:	1.051 SG
Expected FG:	1.010 SG	Apparent Attenuation:	80.3 %
Expected ABV:	5.5 %	Expected ABW:	4.3 %
Expected IBU (using Rager):	37.2 IBU	Expected Color (using Morey):	11.0 EBC
BU:GU ratio:	0.73	Approx Color:	
Mash Efficiency:	70.0 %		
Boil Duration:	60.0 mins		
Fermentation Temperature:	19 degC		

Fermentables

Ingredient	Amount	%	MCU	When
Marris Otter Pale Ale	2.532 kg	90.3 %	4.3	In Mash/Steeped
VikingMalt Carapale	0.195 kg	6.9 %	0.5	In Mash/Steeped
Vikingmalt Crystal 100	0.078 kg	2.8 %	2.1	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
US Amarillo	10.7 %	9 g	23.3	Bagged Whole Hops	60 Min From End
US Amarillo	6.9 %	21 g	10.0	Bagged Pellet Hops	15 Min From End
US Amarillo	6.9 %	12 g	3.9	Bagged Pellet Hops	5 Min From End
US Amarillo	6.9 %	20 g	0.0	Bagged Pellet Hops	At turn off
US Amarillo	6.9 %	30 g	0.0	Bagged Pellet Hops	Dry-Hopped

Other Ingredients

Ingredient	Amount	When
Protafloc	1 g	In Mash

Yeast

DCL US-05 (formerly US-56) SafAle

Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	94	Total Magnesium (ppm):	2
Total Sodium (ppm):	57	Total Sulfate (ppm):	94
Total Chloride(ppm):	91	Total Bicarbonate (ppm):	132

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (68C/154F) w/Mash-Out

Step Type	Temperature	Duration
Rest at	68 degC	60
Raise to and Mash out at	77 degC	10

Recipe Notes

Adjusted Water: Ca 85, Mg 2, SO4 94, Na 59, Cl 72, HCO3 134, Alkalinity 110
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