

# Galway Hooker

## American Pale Ale (18 B)

**Type:** All Grain

**Batch Size:** 5.50 gal

**Boil Size:** 7.21 gal

**Boil Time:** 60 min

**End of Boil Vol:** 6.46 gal

**Final Bottling Vol:** 5.25 gal

**Fermentation:** Ale, Single Stage, 12 Day, 66F

**Date:** 28 Jul 2019

**Brewer:** Bob

**Asst Brewer:**

**Equipment:** 4 - DigiBoil MIAB

**Efficiency:** 69.00 %

**Est Mash Efficiency:** 77.8 %

**Taste Rating:** 30.0

**Taste Notes:**

### Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.14 gal
- Mash Water Acid: None

### Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.14 gal	001 - R.O.Water	Water	1	-	-
2.50 ml	Lactic Acid 88% (Mash)	Water Agent	2	-	-
1.38 tsp	Calcium Chloride (Mash)	Water Agent	3	-	-
1.13 tsp	Gypsum (Calcium Sulfate) (Mash)	Water Agent	4	-	-

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs 8.0 oz	Viking 2-row Extra Pale (1.8 SRM)	Grain	5	85.0 %	0.66 gal
1 lbs	White Wheat Malt, Viking (3.7 SRM)	Grain	6	10.0 %	0.08 gal
8.0 oz	Crystal 75 (Great Western) (75.0 SRM)	Grain	7	5.0 %	0.04 gal

### Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 32.56 qt of water at 161.9 F	154.0 F	60 min

- Sparge Water Acid: None
- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 7.21 gal
- Estimated pre-boil gravity is 1.040 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
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52.00 g	East Kent Goldings (EKG) 7/19 [4.00 %] - Boil 60.0 min	Hop	8	19.0 IBUs	-
44.00 g	Willamette [4.90 %] - Boil 60.0 min	Hop	9	19.7 IBUs	-
1.00 ltr	Whirlfloc Tablet (Boil 10.0 mins)	Fining	10	-	-
0.50 tsp	Wyeast nutrient (Boil 10.0 mins)	Other	11	-	-
42.00 g	Czech Saaz 7/19 [2.40 %] - Boil 5.0 min	Hop	12	3.4 IBUs	-

- Estimated Post Boil Vol: 6.46 gal and Est Post Boil Gravity: 1.047 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.50 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	New World Strong Ale slurry (Mangrove Jack's #M42)	Yeast	13	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.047 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.50 gal)

### Fermentation

- 28 Jul 2019 - Primary Fermentation (12.00 days at 66.0 F ending at 68.0 F)
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### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 09 Aug 2019 - Carbonation: Keg with 11.25 PSI
- Age beer for 21.00 days at 38.0 F
- 30 Aug 2019 - Drink and enjoy!