

Playa Dust Pale Ale

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Date: 26/07/10
Category: 10 – American Ale
Subcategory: A – American Pale Ale



Kettle Volume: 6.83 gal (S.G.: 1.040)	Efficiency: 77.55%
Boil Duration: 1 hr	Attenuation: 80.0%
Evaporation: 1.1 gal	Evap/Hour: 1.1 gal
Water Volume Added: -0.0 gal	
Final Volume: 5.5 gal (S.G.: 1.050)	

Ingredients:

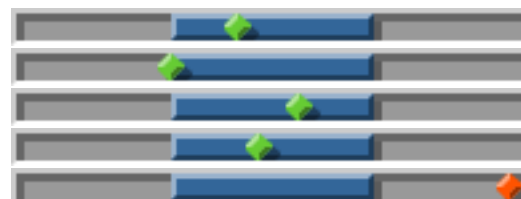
9.25 lb Standard 2-Row
.75 lb Crystal 55
10.0 g Columbus (13.5%) – added during boil, boiled 20 min
7.0 g Simcoe (12.4%) – added during boil, boiled 20 min
3.0 g Summit (18.1%) – added during boil, boiled 20 min
10.0 g Columbus (13.5%) – added during boil, boiled 15 min
7.0 g Simcoe (12.4%) – added during boil, boiled 15 min
3.0 g Summit (18.1%) – added during boil, boiled 15 min
10.0 g Columbus (13.5%) – added during boil, boiled 10 min
7.0 g Simcoe (12.4%) – added during boil, boiled 10 min
3.0 g Summit (18.1%) – added during boil, boiled 10 min
10.0 g Columbus (13.5%) – added during boil, boiled 5 min
7.0 g Simcoe (12.4%) – added during boil, boiled 5 min
3.0 g Summit (18.1%) – added during boil, boiled 5 min
10.0 g Columbus (13.5%) – steeped after boil
7.0 g Simcoe (12.4%) – steeped after boil
3.0 g Summit (18.1%) – steeped after boil
1.0 ea Danstar 3767 Nottingham

Water:

6.0 gal Distilled Water
2.1 gal Lawrence, IN
1.0 g Calcium Chloride (Calcium Chloride (anhydrous))
5.0 g Gypsum (Calcium Sulfate)

Style:

Recipe	Guideline
Original Gravity: 1.050	1.045 – 1.060
Terminal Gravity: 1.010	1.010 – 1.015
Color: 10.76 °SRM	5.0 – 14.0
Alcohol: 5.25%	4.5% – 6.2%
Bitterness: 55.1	30.0 – 45.0



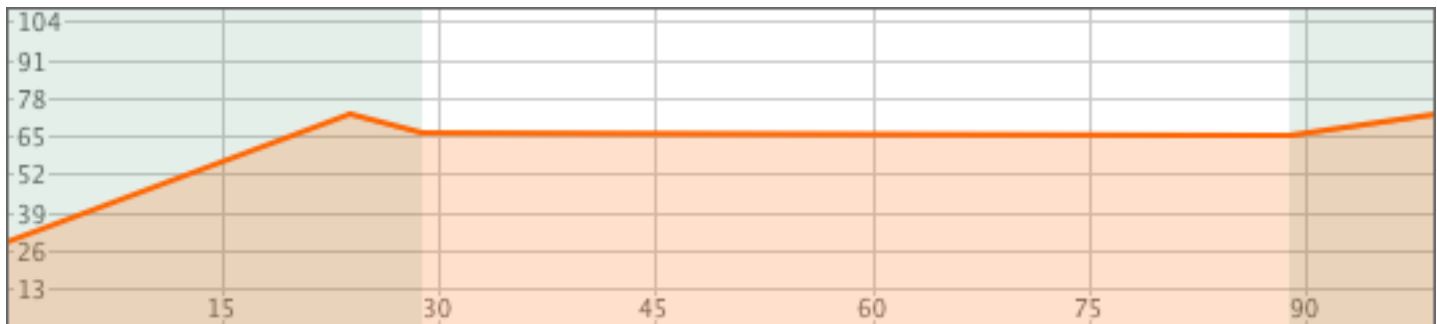
Analysis:

	Apparent	Real	Weight	Calories
Original Extract:	12.4 °P	12.4 °P	Alcohol: 19.72 g	136.06 kcal
Attenuation:	80.0%	64.4%	Carbs: 20.63 g	78.4 kcal
Terminal Extract:	2.56 °P	4.42 °P	Protein: 1.44 g	5.78 kcal
% Alcohol: 5.25% ABV		4.13% ABW	Total: 220.23 kcal	

Schedule:

Ambient Air: 30 °C
Source Water: 20 °C
Elevation: 240 m

	Elapsed	Thickness	Final Temp	Available
28.9 min Mash In <i>Liquor: 4.75 gal</i> <i>Strike: 73.38 °C</i> <i>Target: 67.0 °C</i>	00:28:56	3.96 L/kg	67.0 °C	3.54 gal
60 min Saccharification Rest <i>Rest: 60 min</i> <i>Final: 66.5 °C</i>	01:28:56	3.96 L/kg	66.5 °C	3.54 gal
10.0 min Batch Sparge <i>Sparge #1</i> <i>Volume: 3.08 gal</i> <i>Temperature: 85.0 °C</i> <i>Duration: 10.0 min</i> <i>Total Runoff: 6.71 gal</i>	01:38:56	0.0 L/kg	73.1 °C	0.0 gal



Carbonation:

Natural Conditioning	Forced Carbonation
Beer Temp: 72.0 °F	Beer Temp: 44.0 °F
Priming Agent Rate: 4.02 g/L	Pressure: 13.2 PSI
Priming Agent Mass: 126.39 g	Volumes CO2: 2.4
Volumes CO2: 2.4	

Volume Adjustments:

-100 mL Kettle
-.25 gal Fermenter

Notes:

Undershot mash volume. Actual mash temp 64°C. Chilled to 72°F with CFC, then racked 4.5 gal to 5 gal carboy and .75 gal to 1 gal jug. Carboy chilled to 58°F with ice. Yeast rehydrated and ~90% pitched to carboy, remainder to jug. Carboy kept at 64–68°F in water bath; jug kept at 72°F ambient for lack of any alternative.