

Kiwi Skunk

American Pale Ale (10 A)

Type: All Grain
Batch Size: 40.00 l
Boil Size: 52.71 l
Boil Time: 75 min
End of Boil Vol: 44.20 l
Final Bottling Vol: 37.00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 29 May 2014
Brewer: David & Andrew
Asst Brewer:
Equipment: My Equipment (Dan's Pot)
Efficiency: 71.59 %
Est Mash Efficiency: 76.1 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
10.10 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	1	-
6.00 ml	Lactic Acid (Mash 60.0 mins)	Water Agent	2	-
1.40 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	3	-
1.20 g	Chalk (Mash 60.0 mins)	Water Agent	4	-
5.70 kg	Pilsen (Dingemans) (3.2 EBC)	Grain	5	65.1 %
2.60 kg	Munich I (Weyermann) (14.5 EBC)	Grain	6	29.7 %
0.45 kg	Carapils (Weyermann) (4.0 EBC)	Grain	7	5.1 %
1.82 ml	Lactic Acid *****SPARGE***** (Boil 80.0 mins)	Water Agent	8	-
12.00 g	Gypsum (Calcium Sulfate) (Boil 75.0 mins)	Water Agent	9	-
1.60 g	Calcium Chloride (Boil 75.0 mins)	Water Agent	10	-
25.00 g	Wai-iti [3.50 %] - Boil 60.0 min	Hop	11	5.7 IBUs
25.00 g	Wai-iti [3.50 %] - Boil 50.0 min	Hop	12	5.5 IBUs
25.00 g	Wai-iti [3.50 %] - Boil 40.0 min	Hop	13	5.0 IBUs
25.00 g	Wai-iti [3.50 %] - Boil 30.0 min	Hop	14	4.4 IBUs
25.00 g	Wai-iti [3.50 %] - Boil 20.0 min	Hop	15	3.5 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	16	-
25.00 g	Motueka [7.00 %] - Boil 15.0 min	Hop	17	5.7 IBUs
25.00 g	Motueka [7.00 %] - Boil 10.0 min	Hop	18	4.2 IBUs
25.00 g	Wai-iti [3.50 %] - Boil 10.0 min	Hop	19	2.1 IBUs
1.00 tsp	Yeast Nutrient (Boil 10.0 mins)	Other	20	-
50.00 g	Motueka [7.00 %] - Steep/Whirlpool 15.0 min	Hop	21	5.7 IBUs
1.0 pkg	California Ale (White Labs #WLP001) [35.49 ml]	Yeast	22	-
60.00 g	Motueka [7.00 %] - Dry Hop 7.0 Days	Hop	23	0.0 IBUs
45.00 g	Chinook [11.40 %] - Dry Hop 7.0 Days	Hop	24	0.0 IBUs
28.00 g	Wai-iti [3.50 %] - Dry Hop 7.0 Days	Hop	25	0.0 IBUs
60.00 g	Motueka [7.00 %] - Dry Hop 4.0 Days	Hop	26	0.0 IBUs
45.00 g	Chinook [11.40 %] - Dry Hop 4.0 Days	Hop	27	0.0 IBUs
28.00 g	Wai-iti [3.50 %] - Dry Hop 4.0 Days	Hop	28	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 5.0 %
Bitterness: 41.7 IBUs
Est Color: 9.7 EBC

Measured Original Gravity: 1.053 SG
Measured Final Gravity: 1.012 SG
Actual Alcohol by Vol: 5.4 %
Calories: 497.1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 34.10 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 8.75 kg
Grain Temperature: 17.0 C
Tun Temperature: 17.0 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 28.88 l of water at 75.0 C	67.0 C	75 min

Sparge: Fly sparge with 34.10 l water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 7.2 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 2.00 days
Storage Temperature: 16.0 C

Notes

<http://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=2Q724HV>

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