

Long Dog House Pale



Category: 10 - American Ale
Subcategory: A - American Pale Ale

Author:

Kettle Volume: 12.58 gal @ 212 °F (1.045) Efficiency: 82%
Boil Duration: 1.5 h Attenuation: 75.0%
Evaporation: 1.12 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal @ 68 °F (1.049)

Ingredients:

14 lb (70.0%) American 2-row - added during mash
1 lb (5.0%) Cara-Pils® Malt; Briess - added during mash
1 lb (5.0%) Victory® Malt; Briess - added during mash
4 lb (20.0%) Caramel Malt 40L; Briess - added during mash
1 oz (14.3%) Simcoe® (13.0%) - added during boil, boiled 60 m
2 oz (28.6%) Amarillo® (8.5%) - added during boil, boiled 30 m
4 oz (57.1%) Amarillo® (8.5%) - steeped after boil

Style:

	Recipe	Guideline	
Original Gravity:	1.049	1.045 - 1.060	
Terminal Gravity:	1.012	1.010 - 1.015	
Color:	13.98 SRM	5.0 - 14.0	
Alcohol:	4.82%	4.5% - 6.0%	
Bitterness:	43.0	30.0 - 45.0	

Analysis:

Efficiency: 82%
Kettle Gravity: 1.045
Original Gravity: 1.049

	Apparent	Real	Weight	Calories
Attenuation:	75.0%	60.2%	Alcohol: 13.59 g	93.79 kcal
Terminal Extract:	1.012	1.019	Carbs: 17.01 g	64.65 kcal
			Protein: 1.19 g	4.76 kcal
% Alcohol:	4.82% ABV	3.78% ABW		Total: 163.2 kcal