

# Vaporizer



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

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Kettle Volume: 12.96 gal @ 212 °F (1.053)      Efficiency: 72.0%  
Boil Duration: 1.5 h      Attenuation: 75.0%  
Evaporation: 1.5 gal  
Water Volume Added: 0.0 gal  
Final Volume: 11.0 gal @ 68 °F (1.060)

## Ingredients:

25.5 lb (100.0%) Heidelberg; Best Malz - added during mash  
1.0 oz (10.0%) Challenger (8.0%) - added during boil, boiled 90 m  
1.0 oz (10.0%) Challenger (8.0%) - added during boil, boiled 45 m  
2.0 oz (20.0%) Challenger (8.0%) - added during boil, boiled 20 m  
2.0 oz (20.0%) Challenger (8.0%) - added during boil, boiled 10 m  
2.0 tsp Irish Moss - added during boil, boiled 10 m  
2.0 tsp Wyeast Nutrient - added during boil, boiled 10 m  
50.0 mL Clarity Ferm - added dry to primary fermenter  
2.0 ea Fermentis US-05 Safale US-05  
4.0 oz (40.0%) Challenger (8.0%) - added dry to primary fermenter

## Style:

Recipe	Guideline	
Original Gravity: 1.060	1.045 - 1.060	
Terminal Gravity: 1.015	1.010 - 1.015	
Color: 3.25 SRM	5.0 - 14.0	
Alcohol: 5.92%	4.5% - 6.0%	
Bitterness: 51.5	30.0 - 45.0	

## Analysis:

Efficiency: 72.0%  
Kettle Gravity: 1.053  
Original Gravity: 1.060

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.0%	Alcohol: 16.68 g	115.1 kcal
Terminal Extract: 1.015	1.023	Carbs: 20.9 g	79.41 kcal
		Protein: 1.46 g	5.85 kcal
% Alcohol: 5.92% ABV	4.63% ABW		Total: 200.36 kcal