

Kama Sitra Session IPA (Nor

American Pale Ale (18 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.31 gal
Boil Time: 60 min
End of Boil Vol: 5.81 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 16 Apr 2022
Brewer: MelloMoose
Asst Brewer:
Equipment: ANVIL Foundry
 10.5 (5 gal batch) size
Efficiency: 68.00 %
Est Mash Efficiency: 72.3 %
Taste Rating: 30.0



Taste Notes:

27.36g Gypsum
 19.87g Calcium Chloride

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	90.0 %	0.70 gal
1 lbs	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2	10.0 %	0.08 gal
0.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	3	18.3 IBUs	-
1.00 oz	Cascade [5.50 %] - Boil 20.0 min	Hop	4	12.2 IBUs	-
1.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	5	7.3 IBUs	-
2.00 oz	Citra [12.00 %] - Steep/Whirlpool 10.0 min, 19...	Hop	6	15.9 IBUs	-
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50...	Yeast	7	-	-
1.00 oz	Cascade [5.50 %] - 5.0 Days Before Bottling f...	Hop	8	0.0 IBUs	-
1.00 oz	Citra [12.00 %] - 5.0 Days Before Bottling for ...	Hop	9	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 5.0 %
Bitterness: 53.8 IBUs
Est Color: 7.4 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 4.39 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.64
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

use 7.5 due to 240V
 boil off
 Gypsum 1.875 tsp
 Calcium Chloride 1.875 tsp

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.50 qt of water at 162.9 F	150.0 F	75 min
Mash Out	Heat to 168.0 F	168.0 F	10 min

20.18 (~1.04 MALLONS)

~~Sparge:~~ Fly sparge with 4.39 gal water at 168.0 F

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: 45.0 F
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days

Notes

Created with BeerSmith

No Calcium Chloride
(only calcium carbonate)
added gypsum + 1 1/2 TBSP 5.2 stabilizer

11 leg broke on grain basket
7 Replace? or upgrade...?

Boil over - watch closer 1/2 reduce power close to boil temp - 75%