

Beer Name: Jemez Pale Ale 2  
Label: JPA2

Brewers: Mike Hall & Jim Morel  
Brew Date: 4/15/95

## Malts and Grains

Lb.	Type and Origin	Color	Grind
21.0	Great Western (US) 2-row Pale Malt (Klages & Harrington mix)	1.8 °L	Alewife
0.88	Crystal Malt	60 °L	Alewife
0.69	Carapils Dextrin Malt	1.7 °L	Alewife

## Hops

Oz.	Variety and Form	AA%	Boil Time	IBUs
1.0	Kent Goldings (plug)	5.4	65 min	16.22
1.0	Fuggles (plug)	4.3	65 min	13.09
0.5	Hallertauer (pellets)	4.3	65 min	7.45
1.0	Kent Goldings (plug)	5.4	30 min	9.63
1.0	Kent Goldings (plug)	5.4	steep	3.30
	Total:			49.69

## Additives and Other Ingredients

Amount	Ingredient		Date Added
0.5 tsp	Irish moss	⊗	4/15/95
1 tblsp	Sparkaloid	⊗	4/28/95
0.5 tsp	Vitamin C	⊗	6/5/95
1 pkg	Gelatin	⊗	5/19/95

## Procedures

Activity	Temp.	Time	Volume	Remarks
Mash Water	129 F		8 gal	2.5 gal dead space
Mash-in	129 F			
Protein Rest	122-8 F	1:00		
Starch Conv.	134-60 F	1:30		
Sparge Water	172 F		10 gal	
Boil	198 F	1:05	3.8 gal	

## Yeast

Amount	Brand and Strain	Dry	Liquid
1 pt.	Wyeast 1056 American (Chico) Ale Yeast	○	⊗

Ale	Lager	Champagne	Wine	Hydrated?	Starter?
⊗	○	○	○	○	⊗

## Contests

Date	Score	Contest Name and Awards

## Specifics

Final Size	4.5 gallons
Specific Gravity	1.052 – Deduced Original SG 1.009 – Final SG
Alcohol	5.63 v%, 4.43 w%
Color	5 °L
Degrees of Extract	21.89 pts/(lb/gal)
Calories/bottle	113 Alc + 58 Ext + 4 Pro = 175
Temperatures	Pitch: 76 F, Ferment: 65-70 F
Yield (gallons)	4.34 gallons
Priming	150 g corn sugar (2.95 vol at 75 F)

## Record

Date	SG	Action or Observation
4/15/95		Temperature didn't go down at all when grain was added.
		Mash-in was a little thin. Next time add 1.5 gallons instead of 2.5 gallons for the dead space.
		Didn't measure temperature of the extra water — was probably too low — not at a rolling boil. Temperature went down to 122F! Added heat to increase. Stirring around the temperature probe made a big difference.
		Need a spigot on the outlet to direct flow downwards.
		This was a split batch. Listed hops are for half the batch.
4/15/95	1.052	Added some water to make the volume 4.5 gallons, diluting the OG from 1.063 to 1.052, which was the gravity I was shooting for. We stopped sparging early because the bed got clogged.
4/28/95	–	Cloudy, but finished. Added sparkaloid.
5/19/95	1.008	Racked. Fairly clear, but added gelatin anyway. Smells slightly phenolic; not much present in the taste. Good hop/malt balance.
6/5/95	1.009	Bottled. Very smooth, very balanced. Carbonation should add just the right zing. Very clear, golden. Good hop/malt balance.
8/95		At some tastings, some people thought they tasted DMS. Comparing with Jim's (lager) version, my version was much fruitier (still pleasant). May want to reduce fermentation temp to decrease fruitiness.