

Pedro's Gatling - Spicy Jalapeno Pale Ale - 5.4%

Experimental Beer

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Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.65
Color : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.051
Final Gravity : 1.010

Fermentables (5.4 kg)

4 kg - Malte Pale Ale 6 EBC (74.1%)
700 g - Carapils Malt 5.5 EBC (13%)
700 g - Munich Malt, Germany 18.7 EBC (13%)

Hops (60 g)

30 min - 30 g - Columbus (Tomahawk) - 14% (31...
5 min - 30 g - Saaz - 4.5% (3 IBU)

Miscellaneous

10 min - Boil - 1 items - Jalapeno Pepper
5 min - Boil - 1 items - Jalapeno Pepper
Secondary - 1 items - Jalapeno Pepper
^ Check notes!

Yeast

1 pkg - Fermentis Safale American US-05

BrewZilla / RoboBrew 35L

Batch Size : 25 L
Boil Size : 29.63 L
Post-Boil Vol : 28.13 L

Mash Water : 20.2 L
Sparge Water : 13.1 L
Boil Time : 30 min
Total Water : 33.3 L

Brewhouse Efficiency: 75%
Mash Efficiency: 81%

Mash Profile

High fermentability plus mash out
65 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 14 days - Primary
20 °C - 4 days - Secondary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



10 EBC

Recipe Notes

Preparation of the jalapeno pepper extract:

In a container, place 1 jalapeno pepper chopped in pieces, cover them with gin, seal the container, and let it sit for 1-2 weeks. Strain the mixture with a strainer and add the extract to the fermented wort for 4 days as a dry hop addition.

We found that using 3 jalapeno peppers provides a mild kick of spiciness while keeping the beer very drinkable. Feel free to adjust the number of peppers or try a different variety of hot peppers according to your taste preferences.

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