

# Cilantro Lime Pale

Author: Jaime

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Category: 16 - Belgian and French Ale

Subcategory: B - Belgian Pale Ale



Kettle Volume: 13.71 gal (1.048)

Boil Duration: 1.5 hr

Evaporation: 2.25 gal

Water Volume Added: 0.0 gal

Final Volume: 11.0 gal (1.060)

Efficiency: 84.0%

Attenuation: 76.0%

Evap/Hour: 1.5 gal

## Ingredients:

12.0 lb (53.3%) Dingemans Pilsner; Dingmans  
5.0 lb (22.2%) Dingmans Pale; MFG  
2.0 lb (8.9%) Wheat Flaked  
2.0 lb (8.9%) Wheat Malt; Thomas Fawcett  
1.0 lb (4.4%) Cara-Pils® Malt; Briess  
0.5 lb (2.2%) Crystal Malt 60°L  
1.0 oz (12.5%) Sorachi Ace (10.7%) - added during boil, boiled 60.0 min  
1.0 oz (12.5%) Sorachi Ace (10.7%) - added during boil, boiled 30.0 min  
1.0 oz (12.5%) Sorachi Ace (10.7%) - added during boil, boiled 15.0 min  
3.0 ea Lime zest - added during boil, boiled 15.0 min  
1.0 oz (12.5%) Sorachi Ace (10.7%) - added during boil, boiled 5.0 min  
1.5 c Cilantro - added during boil, boiled 0.0 min  
2.0 oz (25.0%) Citra (13.4%) - added during boil, boiled 0.0 min  
2.0 oz (25.0%) Citra (13.4%) - steeped after boil  
1.5 c Cilantro - steeped after boil  
1.5 c Cilantro - added dry to secondary fermenter  
1.0 ea White Labs WLP051 California Ale V  
1.0 ea White Labs WLP550 Belgian Ale

## Style:

Recipe	Guideline
Original Gravity: 1.060	1.048 - 1.054
Terminal Gravity: 1.014	1.010 - 1.014
Color: 6.75 °SRM	8.0 - 14.0
Alcohol: 5.99%	4.8% - 5.5%
Bitterness: 43.7	20.0 - 30.0



## Analysis:

Apparent	Real	Weight	Calories
Original Extract: 14.73 °P	14.73 °P	Alcohol: 16.88 g	116.51 kcal
Attenuation: 76.0%	60.8%	Carbs: 20.42 g	77.6 kcal
Terminal Extract: 3.67 °P	5.77 °P	Protein: 1.43 g	5.72 kcal
% Alcohol: 5.99% ABV	4.69% ABW		Total: 199.83 kcal

## Schedule:

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

	<b>Elapsed</b>	<b>Thickness</b>	<b>Final Temp</b>	<b>Available</b>
<b>10.0 min Mash-In</b> <i>Liquor: 7.03 gal</i> <i>Strike: 164.59 °F</i> <i>Target: 152.0 °F</i>	00:10:00	1.25 qt/lb	152.0 °F	4.47 gal
<b>90.0 min Alpha Amylase Rest</b> <i>Rest: 90.0 min</i> <i>Final: 152.0 °F</i>	01:40:00	1.25 qt/lb	152.0 °F	4.47 gal
<b>17.3 min Mash Out</b> <i>Heat: 17.3 min</i> <i>Target: 170.0 °F</i>	01:57:18	1.25 qt/lb	170.0 °F	4.5 gal
<b>45.0 min Sparge</b> <i>Sparge Volume: 11.25 gal</i> <i>Sparge Temperature: 168.0 °F</i> <i>Runoff: 15.57 gal</i>	02:42:18	0.0 qt/lb	168.8 °F	0.46 gal

