

# Brewsheet: B038: Husets Ale

## American Pale Ale

**Type:** All Grain                      **Date:** 10-01-2010  
**Batch Size:** 50,50 L                **Brewer:** Erik Borg  
**Boil Size:** 65,66 L                 **Asst Brewer:**  
**Boil Time:** 60 min                 **Equipment:** Eriks ny udstyr 50 l  
**Taste Rating(out of 50):** 35,0      **Brewhouse Efficiency:** 79,00  
**Taste Notes:**

Prepare for Brewing	
Prepare Yeast Starter	
Clean and Prepare Brewing Equipment	
Prepare 77,18 L Water for Brewing	

Mash or Steep Grains				
<b><u>Ingredients for Mashing</u></b>				
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>	
11,00 kg	Pale Ale (8,0 EBC)	Grain	95,65 %	
0,50 kg	Cara 120 (120,0 EBC)	Grain	4,35 %	
<b><u>Single Infusion, Medium Body</u></b>				
<b>Step Time</b>	<b>Name</b>	<b>Description</b>	<b>Step Temp</b>	
60 min	Mash In	Add 36,80 L of water at 73,4 C	68,0 C	
5 min	Mash Out	Heat to 76,0 C over 15 min	76,0 C	
Sparge with 40,38 L of 75,6 C water.				

Boil Wort				
Add water to achieve boil volume of 65,66 L				
Estimated pre-boil gravity is 1,051				
<b><u>Boil Ingredients</u></b>				
<b>Boil</b>	<b>Amount</b>	<b>Item</b>	<b>Type</b>	
60 min	20,00 gm	Magnum [11,00 %] (60 min)	Hops	
60 min	65,00 gm	Pearle [8,30 %] (60 min)	Hops	
15 min	80,00 gm	Cascade [7,10 %] (15 min)	Hops	
10 min	2,00 items	Servomyces (Boil 10,0 min)	Misc	
10 min	4,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
10 min	26,00 gm	Carrageenan (Boil 10,0 min)	Misc	
0 min	5,00 kg	Flaskegas (kun for omkostning) (Boil 0,0 min)	Misc	
<b><u>Steep Aroma Hops</u></b>				
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>	
115,00 gm	Cascade [7,10 %] (0 min) (Aroma	Hops	-	

Hop-Steep)
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<b>Cool and Prepare Fermentation</b>			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 50,50 L			
<b>Ingredients for Fermentation</b>			
Amount	Item	Type	% or IBU
2 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,057 SG)			
Measure Actual Batch Volume _____ (Target: 50,50 L)			

<b>Fermentation</b>			
10-01-2010 - Primary fermentation (6 days at 20,0 C)			
16-01-2010 - Secondary fermentation (8 days at 20,0 C)			
N/A - Tertiary Fermentation (0 days at 20,0 C)			
Prepare for Bottling/Kegging			
<b>Final Ingredients</b>			
Amount	Item	Type	% or IBU
300,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
Measure Final Gravity: _____ (Estimate: 1,014 SG)			
24-01-2010 - Bottle with corn sugar: 330			
Age beer for 28,0 days at 2,0 C			
21-02-2010 - Drink and enjoy!			

<b>Notes</b>
10/1 brygdag: OG blev 13,4P, svarende til 1.057 Ö. Lige på target, og med en effektivitet på 79%.
16/1 2. fermentering: SG: 7,6P svarende til 1.013. Under target!
24/1, aftapning: FG: 7,6P svarende til 1.013. Under target, men ikke længere ned efter primær fermentering.

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