

B038: Husets Ale

American Pale Ale

Type: All Grain
Batch Size: 50,50 L
Boil Size: 65,66 L
Boil Time: 60 min
Taste Rating(out of 50): 35,0
Taste Notes:

Date: 10-01-2010
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 50 l
Brewhouse Efficiency: 79,00

Ingredients

Amount	Item	Type	% or IBU
11,00 kg	Pale Ale (8,0 EBC)	Grain	95,65 %
0,50 kg	Cara 120 (120,0 EBC)	Grain	4,35 %
20,00 gm	Magnum [11,00 %] (60 min)	Hops	8,9 IBU
65,00 gm	Pearle [8,30 %] (60 min)	Hops	21,9 IBU
80,00 gm	Cascade [7,10 %] (15 min)	Hops	11,4 IBU
115,00 gm	Cascade [7,10 %] (0 min) (Aroma Hop-Steep)	Hops	-
2,00 items	Servomyces (Boil 10,0 min)	Misc	
4,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
5,00 kg	Flaskegas (kun for omkostning) (Boil 0,0 min)	Misc	
26,00 gm	Carrageenan (Boil 10,0 min)	Misc	
300,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
2 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,057 SG **Measured Original Gravity:** 1,057 SG
Est Final Gravity: 1,014 SG **Measured Final Gravity:** 1,013 SG
Estimated Alcohol by Vol: 5,67 % **Actual Alcohol by Vol:** 5,74 %
Bitterness: 42,3 IBU **Calories:** 537 cal/l
Est Color: 16,5 EBC **Color:**
 Color

Mash Profile

Mash Name: Single Infusion, Medium Body **Total Grain Weight:** 11,50 kg
Sparge Water: 40,38 L **Grain Temperature:** 22,2 C
Sparge Temperature: 75,6 C **TunTemperature:** 22,2 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5,4 PH

Step Time	Name	<u>Single Infusion, Medium Body</u> Description	Step Temp
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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

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2,5
Pressure/Weight: 332,1 gm **Carbonation Used:** 330
Keg/Bottling Temperature: 20,0 C **Age for:** 28,0 days
Storage Temperature: 2,0 C

Notes

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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