

# Brewsheet: B040: Husets Ale

## American Pale Ale

**Type:** All Grain                      **Date:** 20-02-2010  
**Batch Size:** 49,50 L                  **Brewer:** Erik Borg  
**Boil Size:** 64,53 L                   **Asst Brewer:** Svend  
**Boil Time:** 60 min                   **Equipment:** Eriks ny udstyr 50 l  
**Taste Rating(out of 50):** 35,0      **Brewhouse Efficiency:** 80,00  
**Taste Notes:**

Prepare for Brewing	
Prepare Yeast Starter	
Clean and Prepare Brewing Equipment	
Prepare 75,50 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>	
10,50 kg	Pale Ale (8,0 EBC)	Grain	95,89 %	
0,45 kg	Cara 50 (50,0 EBC)	Grain	4,11 %	
<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 32,85 L of water at 74,2 C	67,0 C	
10 min	Mash Out	Heat to 76,0 C over 15 min	76,0 C	
Sparge with 42,65 L of 77,0 C water.				

Boil Wort				
Add water to achieve boil volume of 64,53 L				
Estimated pre-boil gravity is 1,050				
<b><u>Boil Ingredients</u></b>				
<b>Boil</b>	<b>Amount</b>	<b>Item</b>	<b>Type</b>	
60 min	15,00 gm	Magnum [11,00 %] (60 min)	Hops	
60 min	40,00 gm	Pearle [8,30 %] (60 min)	Hops	
15 min	70,00 gm	Cascade [7,10 %] (15 min)	Hops	
15 min	1,00 items	Servomyces (Boil 15,0 min)	Misc	
15 min	4,00 gm	Yeast Nutrient (Boil 15,0 min)	Misc	
15 min	26,00 gm	Carrageenan (Boil 15,0 min)	Misc	
0 min	5,00 kg	Flaskegas (kun for omkostningsberegning) (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>	
46,00 gm	Cascade [5,80 %] (0 min) (Aroma	Hops	-	

65,00 gm	Hop-Steep) Cascade [7,10 %] (0 min) (Aroma Hop-Steep)	Hops	-
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Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 49,50 L			
Ingredients for Fermentation			
Amount	Item	Type	% or IBU
2 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,056 SG)			
Measure Actual Batch Volume _____ (Target: 49,50 L)			

Fermentation			
20-02-2010 - Primary fermentation (5 days at 20,0 C)			
25-02-2010 - Secondary fermentation (16 days at 20,0 C)			
N/A - Tertiary Fermentation (0 days at 20,0 C)			
Prepare for Bottling/Kegging			
Final Ingredients			
Amount	Item	Type	% or IBU
300,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
Measure Final Gravity: _____ (Estimate: 1,011 SG)			
13-03-2010 - Bottle with corn sugar: 370			
Age beer for 28,0 days at 2,0 C			
10-04-2010 - Drink and enjoy!			

Notes
27/2, omstikning: SG 7,9P, svarende til 1.017Ö
13/12, aftapning: En uge senere end planlagt. FG: 6,8P svarende til 1.010Ö. Det betyder en attenuation på 79%. Den US-05 er meget effektiv.

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