

B040: Husets Ale

American Pale Ale

Type: All Grain
Batch Size: 49,50 L
Boil Size: 64,53 L
Boil Time: 60 min
Taste Rating(out of 50): 35,0
Taste Notes:

Date: 20-02-2010
Brewer: Erik Borg
Asst Brewer: Svend
Equipment: Eriks ny udstyr 50 l
Brewhouse Efficiency: 80,00

Ingredients

Amount	Item	Type	% or IBU
10,50 kg	Pale Ale (8,0 EBC)	Grain	95,89 %
0,45 kg	Cara 50 (50,0 EBC)	Grain	4,11 %
15,00 gm	Magnum [11,00 %] (60 min)	Hops	6,9 IBU
40,00 gm	Pearle [8,30 %] (60 min)	Hops	13,9 IBU
70,00 gm	Cascade [7,10 %] (15 min)	Hops	10,3 IBU
65,00 gm	Cascade [7,10 %] (0 min) (Aroma Hop-Steep)	Hops	-
46,00 gm	Cascade [5,80 %] (0 min) (Aroma Hop-Steep)	Hops	-
1,00 items	Servomyces (Boil 15,0 min)	Misc	
4,95 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
4,00 gm	Yeast Nutrient (Boil 15,0 min)	Misc	
26,00 gm	Carrageenan (Boil 15,0 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: 1,056 SG **Measured Original Gravity:** 1,055 SG
Est Final Gravity: 1,011 SG **Measured Final Gravity:** 1,010 SG
Estimated Alcohol by Vol: 5,87 % **Actual Alcohol by Vol:** 5,87 %
Bitterness: 31,0 IBU **Calories:** 514 cal/l
Est Color: 13,4 EBC **Color:**
 Color

Mash Profile

Mash Name: Single Infusion, Medium Body **Total Grain Weight:** 10,95 kg
Sarge Water: 42,65 L **Grain Temperature:** 10,0 C
Sarge Temperature: 77,0 C **TunTemperature:** 70,0 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5,4 PH

Single Infusion, Medium Body

Step Time	Name	Description	Step Temp
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

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:** 2,7

Pressure/Weight: 365,3 gm **Carbonation Used:** 370

Keg/Bottling Temperature: 20,0 C **Age for:** 28,0 days

Storage Temperature: 2,0 C

Notes

Remove from inventory foretaget.

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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