

Brewsheet: B042: Husets Ale

American Pale Ale

Type: All Grain

Date: 24-04-2010

Batch Size: 71,50 L

Brewer: Erik Borg

Boil Size: 75,28 L

Asst Brewer:

Boil Time: 60 min

Equipment: Eriks ny udstyr 75 l

Taste Rating(out of 50): 35,0

Brewhouse Efficiency: 85,00

Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 103,40 L Water for Brewing

Mash or Steep Grains			
<u>Ingredients for Mashing</u>			
Amount	Item	Type	% or IBU
14,00 kg	Pale Ale (8,0 EBC)	Grain	92,72 %
0,60 kg	Cara 50 (50,0 EBC)	Grain	3,97 %
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	3,31 %
<u>Single Infusion, Medium Body</u>			
Step Time	Name	Description	Step Temp
60 min	Mash In	Add 45,30 L of water at 74,2 C	67,0 C
10 min	Mash Out	Add 0,00 L of water and heat to 78,0 C over 15 min	78,0 C
Sparge with 45,10 L of 78,0 C water.			

Boil Wort			
Add water to achieve boil volume of 75,28 L			
Estimated pre-boil gravity is 1,060			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	15,00 gm	Magnum [11,00 %] (60 min)	Hops
60 min	55,00 gm	Pearle [8,30 %] (60 min)	Hops
15 min	70,00 gm	Centennial [11,70 %] (15 min)	Hops
15 min	39,00 gm	Carrageenan (Boil 15,0 min)	Misc
10 min	6,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc
0 min	7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc
<u>Steep Aroma Hops</u>			
Amount	Item	Type	% or IBU

65,00 gm	Cascade [7,10 %] (0 min) (Aroma Hop-Steep)	Hops	-
100,00 gm	Cascade [7,60 %] (0 min) (Aroma Hop-Steep)	Hops	-

Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 71,50 L			
<u>Ingredients for Fermentation</u>			
Amount	Item	Type	% or IBU
3 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: 71,50 L)			

Fermentation			
24-04-2010 - Primary fermentation (7 days at 20,0 C)			
01-05-2010 - Secondary fermentation (8 days at 20,0 C)			
N/A - Tertiary Fermentation (0 days at 20,0 C)			
Prepare for Bottling/Kegging			
<u>Final Ingredients</u>			
Amount	Item	Type	% or IBU
550,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
Measure Final Gravity: _____ (Estimate: 1,012 SG)			
09-05-2010 - Bottle with corn sugar: 570			
Age beer for 28,0 days at 2,0 C			
06-06-2010 - Drink and enjoy!			

Notes
Remove from inventory foretaget. 30/4, omstikning til 2. gæring: SG: 5,8P svarende til 1.010Ö 9/5, tappedag: FG: 6,9P svarende til 1.010Ö

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