

B042: Husets Ale

American Pale Ale

Type: All Grain
Batch Size: 71,50 L
Boil Size: 75,28 L
Boil Time: 60 min
Taste Rating(out of 50): 35,0
Taste Notes:

Date: 24-04-2010
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 75 l
Brewhouse Efficiency: 85,00

Ingredients

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 %
15,00 gm	Magnum [11,00 %] (60 min)	Hops	4,4 IBU
55,00 gm	Pearle [8,30 %] (60 min)	Hops	12,0 IBU
70,00 gm	Centennial [11,70 %] (15 min)	Hops	10,7 IBU
100,00 gm	Cascade [7,60 %] (0 min) (Aroma Hop-Steep)	Hops	-
65,00 gm	Cascade [7,10 %] (0 min) (Aroma Hop-Steep)	Hops	-
6,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
39,00 gm	Carrageenan (Boil 15,0 min)	Misc	
550,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
3 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,057 SG **Measured Original Gravity:** 1,055 SG
Est Final Gravity: 1,012 SG **Measured Final Gravity:** 1,010 SG
Estimated Alcohol by Vol: 5,88 % **Actual Alcohol by Vol:** 5,87 %
Bitterness: 27,1 IBU **Calories:** 514 cal/l
Est Color: 12,7 EBC **Color:**
 Color

Mash Profile

Mash Name: Single Infusion, Medium Body **Total Grain Weight:** 15,10 kg
Sparge Water: 45,10 L **Grain Temperature:** 10,0 C
Sparge Temperature: 78,0 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 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

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: 527,7 gm **Carbonation Used:** 570

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

Storage Temperature: 2,0 C

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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