

Brewsheet: B045: Bryllups-Ale

American Pale Ale

Type: All Grain

Date: 13-06-2010

Batch Size: 52,00 L

Brewer: Erik Borg

Boil Size: 67,35 L

Asst Brewer:

Boil Time: 60 min

Equipment: Eriks ny udstyr 50 l

Taste Rating(out of 50): 35,0

Brewhouse Efficiency: 79,00

Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 77,26 L Water for Brewing

Mash or Steep Grains				
<u>Ingredients for Mashing</u>				
Amount	Item	Type	% or IBU	
9,50 kg	Pale Ale (8,0 EBC)	Grain	95,96 %	
0,40 kg	Cara 50 (50,0 EBC)	Grain	4,04 %	
<u>Single Infusion, Medium Body</u>				
Step Time	Name	Description	Step Temp	
60 min	Mash In	Add 29,70 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 47,56 L of 77,0 C water.				

Boil Wort				
Add water to achieve boil volume of 67,35 L				
Estimated pre-boil gravity is 1,043				
<u>Boil Ingredients</u>				
Boil	Amount	Item	Type	
60 min	15,00 gm	Magnum [11,00 %] (60 min)	Hops	
60 min	40,00 gm	Pearle [8,30 %] (60 min)	Hops	
15 min	80,00 gm	Cascade [6,30 %] (15 min)	Hops	
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	4,95 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
<u>Steep Aroma Hops</u>				
Amount	Item	Type	% or IBU	
110,00 gm	Cascade [6,30 %] (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 52,00 L			
<u>Ingredients for Fermentation</u>			
Amount	Item	Type	% or IBU
2 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,048 SG)			
Measure Actual Batch Volume _____ (Target: 52,00 L)			

Fermentation	
13-06-2010	Primary fermentation (7 days at 20,0 C)
20-06-2010	Secondary fermentation (9 days at 20,0 C)
N/A	Tertiary Fermentation (0 days at 20,0 C)
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1,010 SG)	
29-06-2010	Keg beer: 370
Age beer for 28,0 days at 2,0 C	
27-07-2010	Drink and enjoy!

Notes
20/6, omstikning 2. fermentering: SG 6,0P svarende til 1.009Ö
29/6, aftapning FG 5,9P svarende til 1.008Ö Første bryg tappet på Cornelius-fade og tvangskarboneret. Tappet på fade direkte fra 2. fermentering.

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