

# B045: Bryllups-Ale

American Pale Ale

**Type:** All Grain  
**Batch Size:** 52,00 L  
**Boil Size:** 67,35 L  
**Boil Time:** 60 min  
**Taste Rating(out of 50):** 35,0  
**Taste Notes:**

**Date:** 13-06-2010  
**Brewer:** Erik Borg  
**Asst Brewer:**  
**Equipment:** Eriks ny udstyr 50 l  
**Brewhouse Efficiency:** 79,00

## Ingredients

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 %
40,00 gm	Pearle [8,30 %] (60 min)	Hops	14,1 IBU
15,00 gm	Magnum [11,00 %] (60 min)	Hops	7,0 IBU
80,00 gm	Cascade [6,30 %] (15 min)	Hops	10,6 IBU
110,00 gm	Cascade [6,30 %] (0 min) (Aroma Hop-Steep)	Hops	-
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	
2 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1,048 SG **Measured Original Gravity:** 1,048 SG  
**Est Final Gravity:** 1,010 SG **Measured Final Gravity:** 1,008 SG  
**Estimated Alcohol by Vol:** 4,91 % **Actual Alcohol by Vol:** 5,21 %  
**Bitterness:** 31,8 IBU **Calories:** 444 cal/l  
**Est Color:** 12,0 EBC **Color:**  
**Color**

## Mash Profile

**Mash Name:** Single Infusion, Medium Body **Total Grain Weight:** 9,90 kg  
**Sparge Water:** 47,56 L **Grain Temperature:** 10,0 C  
**Sparge 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 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

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

**Carbonation Type:** Kegged  
(Forced CO2) **Volumes of CO2:** 2,6

**Pressure/Weight:** 201,4 KPA **Carbonation Used:** 370

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

**Storage Temperature:** 2,0 C

### 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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