

# Brewsheet: B050: Husets Ale

## American Pale Ale

**Type:** All Grain                      **Date:** 11-09-2010  
**Batch Size:** 55,00 L                **Brewer:** Erik Borg  
**Boil Size:** 67,49 L                 **Asst Brewer:**  
**Boil Time:** 60 min                 **Equipment:** Eriks ny udstyr 55 l  
**Taste Rating(out of 50):** 35,0      **Brewhouse Efficiency:** 81,70  
**Taste Notes:**

Prepare for Brewing	
Prepare Yeast Starter	
Clean and Prepare Brewing Equipment	
Prepare 78,40 L Water for Brewing	

Mash or Steep Grains				
<b><u>Ingredients for Mashing</u></b>				
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>	
10,45 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	95,96 %	
0,44 kg	Cara 50 (50,0 EBC)	Grain	4,04 %	
<b><u>Single Infusion, Medium Body</u></b>				
<b>Step Time</b>	<b>Name</b>	<b>Description</b>	<b>Step Temp</b>	
60 min	Mash In	Add 32,67 L of water at 73,2 C	67,0 C	
10 min	Mash Out	Heat to 76,0 C over 15 min	76,0 C	
Sparge with 45,73 L of 77,0 C water.				

Boil Wort				
Add water to achieve boil volume of 67,49 L				
Estimated pre-boil gravity is 1,045				
<b><u>Boil Ingredients</u></b>				
<b>Boil</b>	<b>Amount</b>	<b>Item</b>	<b>Type</b>	
60 min	17,00 gm	Magnum [11,00 %] (60 min)	Hops	
60 min	45,00 gm	Pearle [8,30 %] (60 min)	Hops	
15 min	100,00 gm	Cascade [6,30 %] (15 min)	Hops	
10 min	7,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
10 min	11,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
10 min	16,00 gm	Klar urt (Boil 10,0 min)	Misc	
0 min	5,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
<b><u>Steep Aroma Hops</u></b>				
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>	
125,00 gm	Cascade [6,30 %] (0 min) (Aroma	Hops	-	

Hop-Steep)
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<b>Cool and Prepare Fermentation</b>			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 55,00 L			
<b>Ingredients for Fermentation</b>			
Amount	Item	Type	% or IBU
2 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 10,0 g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,051 SG)			
Measure Actual Batch Volume _____ (Target: 55,00 L)			

<b>Fermentation</b>	
11-09-2010	Primary fermentation (8 days at 20,0 C)
19-09-2010	Secondary fermentation (8 days at 20,0 C)
N/A	Tertiary Fermentation (0 days at 20,0 C)
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1,011 SG)	
27-09-2010	Keg beer at 20,0 C at a pressure of 201,4 KPA
Age beer for 28,0 days at 2,0 C	
25-10-2010	Drink and enjoy!

<b>Notes</b>	
Remove from inventory foretaget.	
11/9, brygdag: Ny rekord i bryghusefektivitet, 81,7%. 92,4% effektivitet i kogekarret. Prøver første gang med olivenolie i stedet for iltning.	
18/9, omstikning SG: 6,6 svarende til 1.011. På target.	
25/9, tappedag: SG: 6,7 svarende til 1.011. Smagen fin.	

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