

B050: Husets Ale

American Pale Ale

Type: All Grain
Batch Size: 55,00 L
Boil Size: 67,49 L
Boil Time: 60 min
Taste Rating(out of 50): 35,0
Taste Notes:

Date: 11-09-2010
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 55 l
Brewhouse Efficiency: 81,70

Ingredients

Amount	Item	Type	% or IBU
10,45 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	95,96 %
0,44 kg	Cara 50 (50,0 EBC)	Grain	4,04 %
17,00 gm	Magnum [11,00 %] (60 min)	Hops	7,3 IBU
45,00 gm	Pearle [8,30 %] (60 min)	Hops	14,6 IBU
100,00 gm	Cascade [6,30 %] (15 min)	Hops	12,3 IBU
125,00 gm	Cascade [6,30 %] (0 min) (Aroma Hop-Steep)	Hops	-
5,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
7,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
11,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
16,00 gm	Klar urt (Boil 10,0 min)	Misc	
2 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 10,0 g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,051 SG **Measured Original Gravity:** 1,051 SG
Est Final Gravity: 1,011 SG **Measured Final Gravity:** 1,011 SG
Estimated Alcohol by Vol: 5,24 % **Actual Alcohol by Vol:** 5,21 %
Bitterness: 34,2 IBU **Calories:** 476 cal/l
Est Color: 11,1 EBC **Color:**
Color

Mash Profile

Mash Name: Single Infusion, Medium Body **Total Grain Weight:** 10,89 kg
Sparge Water: 45,73 L **Grain Temperature:** 18,0 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 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

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 **Volumes of CO₂:** 2,6
(Forced CO₂)

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

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

Storage Temperature: 2,0 C

Notes

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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