

Brewsheet: B052: TheAle

American Pale Ale

Type: All Grain

Date: 15-01-2011

Batch Size: 75,00 L

Brewer: Erik Borg

Boil Size: 78,84 L

Asst Brewer:

Boil Time: 60 min

Equipment: Eriks ny udstyr 75 l

Taste Rating(out of 50): 35,0

Brewhouse Efficiency: 85,90

Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 103,36 L Water for Brewing

Mash or Steep Grains				
<u>Ingredients for Mashing</u>				
Amount	Item	Type	% or IBU	
14,90 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	96,13 %	
0,60 kg	Cara 50 (50,0 EBC)	Grain	3,87 %	
<u>Single Infusion, Medium Body</u>				
Step Time	Name	Description	Step Temp	
60 min	Mash In	Add 46,50 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 47,86 L of 77,0 C water.				

Boil Wort				
Add water to achieve boil volume of 78,84 L				
Estimated pre-boil gravity is 1,057				
<u>Boil Ingredients</u>				
Boil	Amount	Item	Type	
60 min	45,00 gm	Pearle [8,30 %] (60 min)	Hops	
60 min	60,00 gm	Magnum [11,00 %] (60 min)	Hops	
15 min	150,00 gm	Tettnang [4,10 %] (15 min)	Hops	
10 min	10,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
10 min	15,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
10 min	25,00 gm	Klar urt (Boil 10,0 min)	Misc	
0 min	80,00 gm	Cascade [6,30 %] (0 min)	Hops	
0 min	100,00 gm	Tettnang [4,10 %] (0 min)	Hops	
0 min	7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	

Cool and Prepare Fermentation			
	Cool wort to fermentation temperature		
	Transfer wort to fermenter		
	Add water to achieve final volume of 75,00 L		
Ingredients for Fermentation			
Amount	Item	Type	% or IBU
3 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5 g)	Yeast-Ale	
	Measure Actual Original Gravity _____ (Target: 1,056 SG)		
	Measure Actual Batch Volume _____ (Target: 75,00 L)		

Fermentation	
15-01-2011	Primary fermentation (6 days at 20,0 C)
21-01-2011	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: 1,010 SG)
29-01-2011	Keg beer at 20,0 C at a pressure of 29,2 PSI
	Age beer for 28,0 days at 2,0 C
26-02-2011	Drink and enjoy!

Notes	
Remove from inventory foretaget.	
Brygget og navngivet til mit første barnebarn, Thea, født den 16. januar 2010.	
15/1, brygdag: Var løbet tør for Cascade, så brugte noget Tettnang i stedet.	
21/1, omstikning: SG: 7,0P, svarende til 1.010Ö. Under target, selv med en attenuation sat til 78%. Det svaret til en attenuation på 81%.	
29/1, aftapning: FG: 7,0P svarende til 1.010Ö Havde sigtet mod 4 corny-fustager, men der blev kun til 3½.	

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