

Brewsheet: B055: Husets Ale

American Pale Ale

Type: All Grain **Date:** 24-03-2011
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:** 75,50
Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 104,56 L Water for Brewing

Mash or Steep Grains				
<u>Ingredients for Mashing</u>				
Amount	Item	Type	% or IBU	
15,50 kg	Pilsner (DMG) (3,3 EBC)	Grain	92,81 %	
1,20 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	7,19 %	
<u>Single Infusion, Medium Body</u>				
Step Time	Name	Description	Step Temp	
60 min	Mash In	Add 50,10 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 45,46 L of 77,0 C water.				

Boil Wort				
Add water to achieve boil volume of 78,84 L				
Estimated pre-boil gravity is 1,054				
<u>Boil Ingredients</u>				
Boil	Amount	Item	Type	
60 min	30,00 gm	Magnum [11,00 %] (60 min)	Hops	
60 min	70,00 gm	Pearle [7,80 %] (60 min)	Hops	
15 min	150,00 gm	Cascade [7,60 %] (15 min)	Hops	
10 min	9,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
10 min	17,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
10 min	21,00 gm	Klar urt (Boil 10,0 min)	Misc	
0 min	175,00 gm	Cascade [7,60 %] (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
4 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5 g)	Yeast-Ale	
	Measure Actual Original Gravity _____ (Target: 1,053 SG)		
	Measure Actual Batch Volume _____ (Target: 75,00 L)		

Fermentation	
24-03-2011	Primary fermentation (14 days at 20,0 C)
07-04-2011	Secondary fermentation (0 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)
07-04-2011	Keg beer at 20,0 C at a pressure of 29,2 PSI
	Age beer for 28,0 days at 1,0 C
05-05-2011	Drink and enjoy!

Notes
Remove from inventory foretsget.

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