

B060: Husets Ale

American Pale Ale

Type: All Grain

Batch Size (fermenter): 75,00 l

Boil Size: 78,65 l

Boil Time: 60 min

End of Boil Volume: 73,13 l

Final Bottling Volume: 75,00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 03-07-2011

Brewer: Erik Borg

Asst Brewer:

Equipment: Eriks ny udstyr 75 l

Brewhouse Efficiency: 75,50 %

Est Mash Efficiency: 80,5 %

Taste Rating(out of 50): 35,0

Ingredients

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Amt	Name	Type	#	%/IBU
15,00 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	89,8 %
1,70 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	2	10,2 %
52,00 g	Perle [7,80 %] - Boil 60,0 min	Hop	3	11,3 IBUs
15,00 g	Magnum [11,00 %] - Boil 60,0 min	Hop	4	5,1 IBUs
170,00 g	Cascade [7,60 %] - Boil 15,0 min	Hop	5	19,7 IBUs
190,00 g	Cascade [7,60 %] - Boil 0,0 min	Hop	9	0,0 IBUs
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	10	-
9,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	8	-
15,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
21,00 g	Klar urt (Boil 10,0 mins)	Fining	6	-
4,0 pkg	SafAle US Ale (DCL/Fermentis #US-05, 11,5 g) [11,50 ml]	Yeast	11	-

Beer Profile

Est Original Gravity: 1,052 SG

Est Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 5,5 %

Bitterness: 36,1 IBUs

Est Color: 13,2 EBC

Measured Original Gravity: 1,053 SG

Measured Final Gravity: 1,013 SG

Actual Alcohol by Vol: 5,2 %

Calories: 498,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 45,27 l

Sparge Temperature: 77,0 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 16,70 kg

Grain Temperature: 20,0 C

Tun Temperature: 70,0 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 50,10 l of water at 73,0 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 15 min	76,0 C	10 min

Sparge Step: Fly sparge with 45,27 l water at 77,0 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: Keg

Pressure/Weight: 0,96 bar

Keg/Bottling Temperature: 5,0 C

Fermentation: My Aging Profile

Volumes of CO2: 2,6

Carbonation Used: Keg with 0,96 bar

Age for: 28,00 days

Storage Temperature: 5,0 C

Notes

Remove from inventory foretaget.

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