

Brewing Steps: B060: Husets Ale

American Pale Ale

Type: All Grain

Date: 03-07-2011

Batch Size (fermenter): 75,00 l

Brewer: Erik Borg

Boil Size: 78,65 l

Asst Brewer:

Boil Time: 60 min

Equipment: Eriks ny udstyr 75 l

Final Bottling Volume: 75,00 l

Brewhouse Efficiency: 75,50

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

Prepare for Brewing				
	Clean and Prepare Brewing Equipment			
	Total Water Needed: 104,37 l			
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
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	
	Fly sparge with 45,27 l water at 77,0 C			
Boil Wort				
	Add water to achieve boil volume of 78,65 l			
	Estimated pre-boil gravity is 1,053 SG			
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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
21,00 g	Klar urt (Boil 10,0 mins)	Fining	6	-
15,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
9,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	8	-
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	-
	Estimated Post Boil Vol: 73,13 l and Est Post Boil Gravity: 1,052 SG			
Cool and Prepare Fermentation				
	Cool wort to fermentation temperature			
	Transfer wort to fermenter			

	Add water to achieve final volume of 75,00 l				
	Fermentation Ingredients				
	Amt	Name	Type	#	%/IBU
	4,0 pkg	SafAle US Ale (DCL/Fermentis #US-05, 11,5 g) [11,50 ml]	Yeast	11	-
	Measure Actual Original Gravity _____ (Target: 1,052 SG)				
	Measure Actual Batch Volume _____ (Target: 75,00 l)				
	Fermentation				
	03-07-2011 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1,010 SG)				
	Date Bottled/Kegged: 17-07-2011 - Carbonation: Keg with 0,96 bar				
	Age beer for 28,00 days at 5,0 C				
	14-08-2011 - Drink and enjoy!				
	Notes				
	Remove from inventory foretaget.				
	<i>Created with BeerSmith</i>				