

Brewing Steps: B063: Husets Ale

American Pale Ale

Type: All Grain

Date: 17-09-2011

Batch Size (fermenter): 75,00 l

Brewer: Erik Borg

Boil Size: 78,65 l

Asst Brewer: Henning

Boil Time: 60 min

Equipment: Eriks ny udstyr 75 l

Final Bottling Volume: 75,00 l

Brewhouse Efficiency: 75,00

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

| Prepare for Brewing | | | | | |
|--|---|------------------|-----------|-----------|--|
| Clean and Prepare Brewing Equipment | | | | | |
| Total Water Needed: 104,07 l | | | | | |
| Mash or Steep Grains | | | | | |
| <u>Mash Ingredients</u> | | | | | |
| Amt | Name | Type | # | % /IBU | |
| 15,00 kg | Pilsner malt (DMG) (3,2 EBC) | Grain | 1 | 91,5 % | |
| 1,40 kg | Caraamber (Weyermann) (70,9 EBC) | Grain | 2 | 8,5 % | |
| <u>Mash Steps</u> | | | | | |
| Name | Description | Step Temperature | Step Time | | |
| Mash In | Add 48,00 l of water at 73,1 C | 67,0 C | 60 min | | |
| Mash Out | Heat to 76,0 C over 15 min | 76,0 C | 10 min | | |
| Fly sparge with 47,07 l water at 77,0 C | | | | | |
| Boil Wort | | | | | |
| Add water to achieve boil volume of 78,65 l | | | | | |
| Estimated pre-boil gravity is 1,052 SG | | | | | |
| <u>Boil Ingredients</u> | | | | | |
| Amt | Name | Type | # | % /IBU | |
| 47,0 g | Perle [7,80 %] - Boil 60,0 min | Hop | 3 | 10,4 IBUs | |
| 7,0 g | Magnum [12,80 %] - Boil 60,0 min | Hop | 4 | 2,8 IBUs | |
| 200,0 g | Cascade [7,60 %] - Boil 15,0 min | Hop | 5 | 23,5 IBUs | |
| 21,00 g | Klar urt (Boil 10,0 mins) | Fining | 6 | - | |
| 15,00 g | Servomyces Mix (Boil 10,0 mins) | Other | 7 | - | |
| 210,0 g | Cascade [7,60 %] - Boil 0,0 min | Hop | 8 | 0,0 IBUs | |
| 7,50 kg | Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins) | Other | 9 | - | |
| Estimated Post Boil Vol: 73,13 l and Est Post Boil Gravity: 1,051 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 ml] | Yeast | 10 | - |
| | Measure Actual Original Gravity _____ (Target: 1,051 SG) | | | | |
| | Measure Actual Batch Volume _____ (Target: 75,00 l) | | | | |
| | Fermentation | | | | |
| | 17-09-2011 - 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: 01-10-2011 - Carbonation: Keg with 0,96 bar | | | | |
| | Age beer for 28,00 days at 5,0 C | | | | |
| | 29-10-2011 - Drink and enjoy! | | | | |
| | Notes | | | | |
| | Remove from inventory foretaget | | | | |
| | <i>Created with BeerSmith</i> | | | | |