

B065: Husets Ale

American Pale Ale

Type: All Grain

Batch Size (fermenter): 92,00 l

Boil Size: 105,36 l

Boil Time: 60 min

End of Boil Volume: 99,84 l

Final Bottling Volume: 90,00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 09-10-2011

Brewer: Erik Borg

Asst Brewer: Henning

Equipment: Eriks ny udstyr 90 l

Brewhouse Efficiency: 78,00 %

Est Mash Efficiency: 81,4 %

Taste Rating(out of 50): 35,0

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
17,00 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	90,9 %
1,70 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	2	9,1 %
60,0 g	Perle [7,80 %] - Boil 30,0 min	Hop	4	9,0 IBUs
12,0 g	Magnum [12,80 %] - Boil 60,0 min	Hop	3	4,2 IBUs
180,0 g	Cascade [7,60 %] - Boil 15,0 min	Hop	5	18,7 IBUs
260,0 g	Cascade [7,60 %] - Boil 0,0 min	Hop	9	0,0 IBUs
9,20 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	10	-
19,00 g	Servomyces Mix (Boil 10,0 mins)	Other	8	-
26,00 g	Klar urt (Boil 10,0 mins)	Fining	7	-
1,0 pkg	SafAle US Ale (DCL/Fermentis #US-05, 11,5 g) [11 ml]	Yeast	11	-
60,0 g	Perle [7,80 %] - Boil 15,0 min	Hop	6	5,8 IBUs

Beer Profile

Est Original Gravity: 1,049 SG

Est Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 5,2 %

Bitterness: 37,8 IBUs

Est Color: 11,9 EBC

Measured Original Gravity: 1,049 SG

Measured Final Gravity: 1,012 SG

Actual Alcohol by Vol: 4,8 %

Calories: 458,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 69,35 l

Sparge Temperature: 77,0 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 18,70 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 54,74 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

Sparge Step: Fly sparge with 69,35 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

Created with [BeerSmith](#)