

Brewing Steps: B065: Husets Ale

American Pale Ale

Type: All Grain

Date: 09-10-2011

Batch Size (fermenter): 92,00 l

Brewer: Erik Borg

Boil Size: 105,36 l

Asst Brewer: Henning

Boil Time: 60 min

Equipment: Eriks ny udstyr 90 l

Final Bottling Volume: 90,00 l

Brewhouse Efficiency: 78,00

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

Prepare for Brewing				
Clean and Prepare Brewing Equipment				
Total Water Needed: 124,09 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
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	
Fly sparge with 69,35 l water at 77,0 C				
Boil Wort				
Add water to achieve boil volume of 105,36 l				
Estimated pre-boil gravity is 1,045 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
12,0 g	Magnum [12,80 %] - Boil 60,0 min	Hop	3	4,2 IBUs
60,0 g	Perle [7,80 %] - Boil 30,0 min	Hop	4	9,0 IBUs
180,0 g	Cascade [7,60 %] - Boil 15,0 min	Hop	5	18,7 IBUs
60,0 g	Perle [7,80 %] - Boil 15,0 min	Hop	6	5,8 IBUs
26,00 g	Klar urt (Boil 10,0 mins)	Fining	7	-
19,00 g	Servomyces Mix (Boil 10,0 mins)	Other	8	-
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	-
Estimated Post Boil Vol: 99,84 l and Est Post Boil Gravity: 1,049 SG				
Cool and Prepare Fermentation				
Cool wort to fermentation temperature				
Transfer wort to fermenter				

	Add water to achieve final volume of 92,00 l				
	Fermentation Ingredients				
	Amt	Name	Type	#	%/IBU
	1,0 pkg	SafAle US Ale (DCL/Fermentis #US-05, 11,5 g) [11 ml]	Yeast	11	-
	Measure Actual Original Gravity _____ (Target: 1,049 SG)				
	Measure Actual Batch Volume _____ (Target: 92,00 l)				
	Fermentation				
	09-10-2011 - 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: 23-10-2011 - Carbonation: Keg with 0,96 bar				
	Age beer for 28,00 days at 5,0 C				
	20-11-2011 - Drink and enjoy!				
	Notes				
	<i>Created with BeerSmith</i>				