

B068: Husets Ale

American Pale Ale

Type: All Grain

Batch Size (fermenter): 114,00 l

Boil Size: 126,68 l

Boil Time: 60 min

End of Boil Volume: 121,68 l

Final Bottling Volume: 108,00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 28-12-2011

Brewer: Erik Borg

Asst Brewer:

Equipment: Eriks ny udstyr 108 l

Brewhouse Efficiency: 78,00 %

Est Mash Efficiency: 80,1 %

Taste Rating(out of 50): 35,0

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
21,50 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	91,5 %
2,00 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	2	8,5 %
21,0 g	Magnum [11,00 %] - Boil 60,0 min	Hop	3	5,2 IBUs
65,0 g	Perle [7,80 %] - Boil 30,0 min	Hop	4	7,9 IBUs
240,0 g	Cascade [6,80 %] - Boil 15,0 min	Hop	5	16,5 IBUs
65,0 g	Perle [7,80 %] - Boil 15,0 min	Hop	6	5,1 IBUs
42,0 g	Cascade [7,60 %] - Boil 15,0 min	Hop	7	3,2 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	8	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	9	-
350,0 g	Cascade [6,80 %] - Boil 0,0 min	Hop	10	0,0 IBUs
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	11	-
6,0 pkg	Safale American (DCL/Fermentis #US-05) [50 ml]	Yeast	12	-

Beer Profile

Est Original Gravity: 1,050 SG

Est Final Gravity: 1,011 SG

Estimated Alcohol by Vol: 5,1 %

Bitterness: 37,9 IBUs

Est Color: 11,8 EBC

Measured Original Gravity: 1,050 SG

Measured Final Gravity: 1,011 SG

Actual Alcohol by Vol: 5,1 %

Calories: 466,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 82,06 l

Sparge Temperature: 77,0 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 23,50 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 68,15 l of water at 73,2 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 20 min	76,0 C	10 min

Sparge Step: Fly sparge with 82,06 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

Created with [BeerSmith](#)