

Brewing Steps: B068: Husets Ale

American Pale Ale

Type: All Grain

Date: 28-12-2011

Batch Size (fermenter): 114,00 l

Brewer: Erik Borg

Boil Size: 126,68 l

Asst Brewer:

Boil Time: 60 min

Equipment: Eriks ny udstyr 108 l

Final Bottling Volume: 108,00 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: 150,21 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
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	
Fly sparge with 82,06 l water at 77,0 C				
Boil Wort				
Add water to achieve boil volume of 126,68 l				
Estimated pre-boil gravity is 1,046 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,050 SG				
Cool and Prepare Fermentation				
Cool wort to fermentation temperature				

	Transfer wort to fermenter			
	Add water to achieve final volume of 114,00 l			
	Fermentation Ingredients			
Amt	Name	Type	#	%/IBU
6,0 pkg	Safale American (DCL/Fermentis #US-05) [50 ml]	Yeast	12	-
	Measure Actual Original Gravity _____ (Target: 1,050 SG)			
	Measure Actual Batch Volume _____ (Target: 114,00 l)			
	Fermentation			
	28-12-2011 - 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: 1,011 SG)			
	Date Bottled/Kegged: 11-01-2012 - Carbonation: Keg with 0,96 bar			
	Age beer for 28,00 days at 5,0 C			
	08-02-2012 - Drink and enjoy!			
	Notes			
	Remove from inventory foretaget			
	<i>Created with BeerSmith</i>			