

# B070: 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:** 10-03-2012

**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
10,90 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	1	47,2 %
10,85 kg	Pale Ale Malt (Fuglsang) (7,5 EBC)	Grain	2	47,0 %
1,33 kg	Cara 120 (120,0 EBC)	Grain	3	5,8 %
24,0 g	Magnum [12,80 %] - Boil 60,0 min	Hop	4	6,3 IBUs
39,0 g	Chinook [13,00 %] - Boil 30,0 min	Hop	5	7,9 IBUs
280,0 g	Cascade [6,80 %] - Boil 15,0 min	Hop	6	19,2 IBUs
39,0 g	Chinook [13,00 %] - Boil 15,0 min	Hop	7	5,1 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:** 38,6 IBUs

**Est Color:** 15,5 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:** 84,02 l

**Sparge Temperature:** 77,0 C

**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 23,08 kg

**Grain Temperature:** 10,0 C

**Tun Temperature:** 74,0 C

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 65,78 l of water at 74,6 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 84,02 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:** 0,83 bar

**Keg/Bottling Temperature:** 3,0 C

**Fermentation:** My Aging Profile

**Volumes of CO2:** 2,6

**Carbonation Used:** Keg with 0,83 bar

**Age for:** 28,00 days

**Storage Temperature:** 3,0 C

#### Notes

Remove from inventory foretaget

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