

Brewing Steps: B073: Best Bitter

Special/Best/Premium Bitter

Type: All Grain

Date: 04-06-2012

Batch Size (fermenter): 114,00 l

Brewer: Erik Borg

Boil Size: 126,68 l

Asst Brewer: Henning, Carsten, Sam og Jens

Boil Time: 60 min

Equipment: Eriks ny udstyr 108 l

Final Bottling Volume: 108,00 l

Brewhouse Efficiency: 78,00

Fermentation: Ale, Single Stage

Taste Rating(out of 50): 46,0

Taste Notes:

Prepare for Brewing				
Clean and Prepare Brewing Equipment				
Total Water Needed: 149,41 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
Amt	Name	Type	#	%/IBU
20,00 kg	Pale Malt, Maris Otter (5,0 EBC)	Grain	1	88,1 %
1,80 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	2	7,9 %
0,90 kg	Wheat Malt, Pale (3,9 EBC)	Grain	3	4,0 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time	
Mash In	Add 68,10 l of water at 69,6 C	64,0 C	75 min	
Mash Out	Heat to 78,0 C over 15 min	78,0 C	10 min	
Fly sparge with 81,31 l water at 78,0 C				
Boil Wort				
Add water to achieve boil volume of 126,68 l				
Estimated pre-boil gravity is 1,045 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
325,0 g	Goldings, East Kent [4,50 %] - Boil 60,0 min	Hop	4	30,0 IBUs
122,0 g	Goldings, East Kent [4,50 %] - Boil 15,0 min	Hop	5	5,6 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	6	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-
Estimated Post Boil Vol: 121,68 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 114,00 l				

Fermentation Ingredients					
Amt	Name	Type	#	%/IBU	
6,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58, 11,5g) [25 ml]	Yeast	9	-	
Measure Actual Original Gravity _____ (Target: 1,049 SG)					
Measure Actual Batch Volume _____ (Target: 114,00 l)					
Fermentation					
04-06-2012 - 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: 1,009 SG)					
Date Bottled/Kegged: 18-06-2012 - Carbonation: Keg with 0,95 bar					
Age beer for 30,00 days at 1,5 C					
18-07-2012 - Drink and enjoy!					
Notes					
Remove from inventory foretaget					
<i>Created with BeerSmith</i>					