

B076: 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: 11-08-2012

Brewer: Erik Borg

Asst Brewer: Henning, Irene og Annette

Equipment: Eriks ny udstyr 108 l

Brewhouse Efficiency: 78,00 %

Est Mash Efficiency: 80,1 %

Taste Rating(out of 50): 35,0

Ingredients

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Amt	Name	Type	#	%/IBU
22,50 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	95,7 %
1,00 kg	Caraamber (Weyermann) (70,0 EBC)	Grain	2	4,3 %
15,0 g	Magnum [14,50 %] - Boil 60,0 min	Hop	3	4,9 IBUs
65,0 g	Perle [7,80 %] - Boil 30,0 min	Hop	4	7,9 IBUs
280,0 g	Cascade [7,00 %] - Boil 15,0 min	Hop	5	19,7 IBUs
35,0 g	Perle [7,80 %] - Boil 15,0 min	Hop	6	2,7 IBUs
22,0 g	Chinook [13,00 %] - Boil 15,0 min	Hop	7	2,9 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	-
3,0 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: 5,2 %

Bitterness: 38,1 IBUs

Est Color: 12,5 EBC

Measured Original Gravity: 1,052 SG

Measured Final Gravity: 1,018 SG

Actual Alcohol by Vol: 4,5 %

Calories: 495,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 79,71 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 70,50 l of water at 73,0 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 79,71 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.

En 5 liters starter (forming) på 1.040 er lavet , og tre pakker gær brugt. Nedgæret, og urt dekanteret efter afkøling.

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