

Brewing Steps: B079: Husets Ale

American Pale Ale

Type: All Grain

Date: 08-12-2012

Batch Size (fermenter): 114,00 l

Brewer: Erik Borg

Boil Size: 126,68 l

Asst Brewer: Henning, Irene og Annette

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				
	Create a yeast starter with 5,00 l of wort			
	Clean and Prepare Brewing Equipment			
	Total Water Needed: 150,21 l			
Mash or Steep Grains				
	Mash Ingredients			
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 %
	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	
	Fly sparge with 79,71 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			
	Boil Ingredients			
Amt	Name	Type	#	%/IBU
18,0 g	Magnum [12,80 %] - Boil 60,0 min	Hop	3	4,7 IBUs
65,0 g	Perle [7,30 %] - Boil 30,0 min	Hop	4	8,1 IBUs
280,0 g	Cascade [6,80 %] - Boil 15,0 min	Hop	5	19,2 IBUs
65,0 g	Perle [7,30 %] - Boil 15,0 min	Hop	6	5,3 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	7	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	8	-
350,0 g	Cascade [6,80 %] - Boil 0,0 min	Hop	9	0,0 IBUs
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	10	-
	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				
	<u>Fermentation Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	6,0 pkg	Safale American (DCL/Fermentis #US-05) [50 ml]	Yeast	11	-
	Measure Actual Original Gravity _____ (Target: 1,050 SG)				
	Measure Actual Batch Volume _____ (Target: 114,00 l)				
	Fermentation				
	08-12-2012 - 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: 1,011 SG)				
	Date Bottled/Kegged: 22-12-2012 - Carbonation: Keg with 0,96 bar				
	Age beer for 28,00 days at 5,0 C				
	19-01-2013 - Drink and enjoy!				
	Notes				
	Remove from inventory foretaget				
	<i>Created with BeerSmith</i>				