

B086: Sierra Nevada Pale Ale

American Pale Ale

Type: All Grain
Batch Size (fermenter): 114,00 l
Boil Size: 129,18 l
Boil Time: 90 min
End of Boil Volume: 121,68 l
Final Bottling Volume: 108,00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 05-10-2013
Brewer: Erik Borg
Asst Brewer: Annette, Henning, Irene
Equipment: Eriks ny udstyr 108 l
Brewhouse Efficiency: 78,00 %
Est Mash Efficiency: 80,1 %
Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
25,00 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	94,3 %
1,50 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	2	5,7 %
100,0 g	Perle [7,30 %] - Boil 90,0 min	Hop	3	15,2 IBUs
200,0 g	Cascade [7,20 %] - Boil 45,0 min	Hop	4	25,7 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	5	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	6	-
300,0 g	Cascade [7,20 %] - Aroma Steep 0,0 min	Hop	7	0,0 IBUs
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-
1,0 pkg	Safale American (DCL/Fermentis #US-05, 71g) [50 ml]	Yeast	9	-

Beer Profile

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,7 %
Bitterness: 40,9 IBUs
Est Color: 16,9 EBC

Measured Original Gravity: 1,054 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 5,4 %
Calories: 508,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 76,22 l
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 26,50 kg
Grain Temperature: 20,0 C
Tun Temperature: 20,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 79,50 l of water at 74,1 C	68,0 C	60 min
Mash Out	Heat to 77,0 C over 20 min	77,0 C	10 min

Sparge Step: Fly sparge with 76,22 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: 1,11 bar

Volumes of CO2: 2,6
Carbonation Used: Keg with 1,11 bar

Keg/Bottling Temperature: 7,2 C

Age for: 30,00 days

Fermentation: Ale, Two Stage

Storage Temperature: 2,0 C

Notes

Remove from inventory foretaget

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