

# B092: Husets Ale 2

American Pale Ale (10 A)

**Type:** All Grain  
**Batch Size:** 114,00 l  
**Boil Size:** 129,18 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 121,68 l  
**Final Bottling Vol:** 108,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 29 Mar 2014  
**Brewer:** Erik Borg  
**Asst Brewer:** Annette, Henning, Irene  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 78,00 %  
**Est Mash Efficiency:** 80,1 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
21,00 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	94,6 %
1,20 kg	Caramunich I (Weyermann) (90,0 EBC)	Grain	2	5,4 %
120,0 g	Perle [6,30 %] - Boil 90,0 min	Hop	3	16,9 IBUs
200,0 g	Cascade [7,20 %] - Boil 45,0 min	Hop	4	27,7 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	5	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	6	-
450,0 g	Cascade [6,80 %] - Steep/Whirlpool 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	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,047 SG  
**Est Final Gravity:** 1,010 SG  
**Estimated Alcohol by Vol:** 4,9 %  
**Bitterness:** 44,6 IBUs  
**Est Color:** 13,5 EBC

**Measured Original Gravity:** 1,049 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 5,1 %  
**Calories:** 455,8 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 84,81 l  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 22,20 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 66,60 l of water at 73,7 C	66,5 C	60 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

**Sparge:** Fly sparge with 84,81 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  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2,6  
**Carbonation Used:** Keg with 1,11 bar  
**Age for:** 30,00 days  
**Storage Temperature:** 2,0 C

## Notes

Remove from inventory foretaget

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