

B095: 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: 21 Jun 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	95,5 %
1,00 kg	Caramunich I (Weyermann) (90,0 EBC)	Grain	2	4,5 %
120,0 g	Perle [6,30 %] - Boil 90,0 min	Hop	3	17,0 IBUs
200,0 g	Cascade [7,20 %] - Boil 45,0 min	Hop	4	27,8 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	5	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	6	-
400,0 g	Cascade [7,20 %] - Steep/Whirlpool 0,0 min	Hop	7	0,0 IBUs
50,0 g	Cascade [6,80 %] - Steep/Whirlpool 0,0 min	Hop	8	0,0 IBUs
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	9	-
1,0 pkg	Safale American (DCL/Fermentis #US-05, 71g) [50 ml]	Yeast	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,047 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 44,7 IBUs
Est Color: 12,8 EBC

Measured Original Gravity: 1,044 SG
Measured Final Gravity: 1,005 SG
Actual Alcohol by Vol: 5,1 %
Calories: 401,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 85,21 l
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 22,00 kg
Grain Temperature: 20,0 C
Tun Temperature: 72,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 66,00 l of water at 71,8 C	66,0 C	60 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

Sparge: Fly sparge with 85,21 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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