

B100: Husets Jubii

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: 20 Sep 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:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 151,21 l

Mash or Steep Grains

Mash 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 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 66,00 l of water at 70,7 C	65,0 C	60 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

- Fly sparge with 85,21 l water at 77,0 C
- Add water to achieve boil volume of 129,18 l
- Estimated pre-boil gravity is 1,043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
150,0 g	Perle [6,30 %] - Boil 90,0 min	Hop	3	21,2 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	-
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-

Steeped Hops

Amt	Name	Type	#	%/IBU
450,0 g	Cascade [7,20 %] - Steep/Whirlpool 0,0 min	Hop	7	0,0 IBUs

- Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,047 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 114,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Safale American (DCL/Fermentis #US-05, 71g) [50 ml]	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1,047 SG)
- Measure Actual Batch Volume _____ (Target: 114,00 l)
- Add water if needed to achieve final volume of 114,00 l

Fermentation

- 20 Sep 2014 - Primary Fermentation (21,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
250,0 g	Cascade [7,20 %] - Dry Hop 5,0 Days	Hop	10	0,0 IBUs

- Measure Final Gravity: _____ (Estimate: 1,008 SG)
- Date Bottled/Kegged: 11 Oct 2014 - Carbonation: Keg with 0,83 bar
- Age beer for 30,00 days at 3,0 C
- 10 Nov 2014 - Drink and enjoy!

Notes

Remove from inventory foretaget

