

B105: Husets Ale 2

American Pale Ale (10 A)

Type: All Grain
Batch Size: 114,00 l
Boil Size: 126,68 l
Boil Time: 60 min
End of Boil Vol: 121,68 l
Final Bottling Vol: 108,00 l
Fermentation: Ale, Two Stage

Date: 17 Jan 2015
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: 148,71 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 63,80 l of water at 72,7 C	66,0 C	60 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

- Fly sparge with 84,91 l water at 77,0 C
- Add water to achieve boil volume of 126,68 l
- Estimated pre-boil gravity is 1,043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
110,0 g	Perle [6,30 %] - Boil 90,0 min	Hop	3	15,5 IBUs
10,0 g	Perle [9,30 %] - Boil 90,0 min	Hop	4	2,1 IBUs
201,5 g	Cascade [7,20 %] - Boil 45,0 min	Hop	5	27,8 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	6	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	9	-

Steeped Hops

Amt	Name	Type	#	%/IBU
450,0 g	Cascade [7,20 %] - Steep/Whirlpool 0,0 min	Hop	8	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 English Ale (DCL/Fermentis #S-04, 65g) [24 ml]	Yeast	10	-

- 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

- 17 Jan 2015 - Primary Fermentation (21,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,011 SG)

- Date Bottled/Kegged: 07 Feb 2015 - Carbonation: Keg with 1,11 bar
- Age beer for 30,00 days at 2,0 C
- 09 Mar 2015 - Drink and enjoy!

Notes

Remove from inventory foretaget

