

B109: Husets Ale 2

American Pale Ale (10 A)

Type: All Grain
Batch Size: 118,00 l
Boil Size: 146,26 l
Boil Time: 90 min
End of Boil Vol: 123,76 l
Final Bottling Vol: 110,00 l
Fermentation: Ale, Two Stage

Date: 21 Mar 2015
Brewer: Erik Borg
Asst Brewer: Annette, Henning, Irene
Equipment: Eriks ny udstyr 108 l
Efficiency: 80,00 %
Est Mash Efficiency: 80,7 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 169,29 l

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|--|-------|---|--------|
| 22,00 kg | Pale Ale Malt (Castle Malting) (8,5 EBC) | Grain | 1 | 95,7 % |
| 1,00 kg | Caramunich I (Weyermann) (90,0 EBC) | Grain | 2 | 4,3 % |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|--------------------------------|------------------|-----------|
| Mash In | Add 69,00 l of water at 72,5 C | 66,0 C | 45 min |

- Fly sparge with 100,29 l water at 77,0 C
- Add water to achieve boil volume of 146,26 l
- Estimated pre-boil gravity is 1,039 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|--|--------|---|-----------|
| 81,0 g | Perle [9,30 %] - Boil 90,0 min | Hop | 3 | 17,1 IBUs |
| 200,0 g | Cascade [7,20 %] - Boil 45,0 min | Hop | 4 | 28,1 IBUs |
| 33,00 g | Klar urt (Boil 10,0 mins) | Fining | 5 | - |
| 24,00 g | Servomyces Mix (Boil 10,0 mins) | Other | 6 | - |
| 9,00 kg | Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins) | Other | 8 | - |

Steeped Hops

| Amt | Name | Type | # | %/IBU |
|---------|--|------|---|----------|
| 470,0 g | Cascade [7,20 %] - Steep/Whirlpool 0,0 min | Hop | 7 | 0,0 IBUs |

- Estimated Post Boil Vol: 123,76 l and Est Post Boil Gravity: 1,048 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 118,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|---|-------|---|-------|
| 1,0 pkg | US West Coast Yeast (71 g) (Mangrove Jack's #M44) | Yeast | 9 | - |

- Measure Actual Original Gravity _____ (Target: 1,048 SG)
- Measure Actual Batch Volume _____ (Target: 118,00 l)
- Add water if needed to achieve final volume of 118,00 l

Fermentation

- 21 Mar 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: 11 Apr 2015 - Carbonation: Keg with 1,11 bar
- Age beer for 30,00 days at 2,0 C

11 May 2015 - Drink and enjoy!

Notes

Remove from inventory foretaget

