

B113: 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: 30 May 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:

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 %
81,0 g	Perle [9,30 %] - Boil 90,0 min	Hop	3	17,1 IBUs
300,0 g	Cascade [7,20 %] - Boil 45,0 min	Hop	4	42,1 IBUs
6,00 g	Eurogel (Boil 10,0 mins)	Fining	5	-
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	6	-
500,0 g	Cascade [7,20 %] - Steep/Whirlpool 0,0 min	Hop	7	0,0 IBUs
9,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-
1,0 pkg	US West Coast Yeast (71 g) (Mangrove Jack's #M44)	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 4,8 %
Bitterness: 59,3 IBUs
Est Color: 14,1 EBC

Measured Original Gravity: 1,049 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 5,4 %
Calories: 453,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 100,29 l
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 23,00 kg
Grain Temperature: 15,0 C
Tun Temperature: 72,0 C
Mash PH: 5,20

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

Sparge: Fly sparge with 100,29 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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