

B117: Junior Classic Brew aka CBaLe

American Amber Ale (10 B)

Type: All Grain
Batch Size: 118,00 l
Boil Size: 138,76 l
Boil Time: 60 min
End of Boil Vol: 123,76 l
Final Bottling Vol: 110,00 l
Fermentation: Ale, Two Stage

Date: 26 Sep 2015
Brewer: Erik Borg
Asst Brewer: Carsten og Jørgen
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: 162,79 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
22,00 kg	Pale Ale Malt (Castle Malting) (8,5 EBC)	Grain	1	89,8 %
2,00 kg	Caraaroma (Weyermann) (350,0 EBC)	Grain	2	8,2 %

Mash Steps

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

- Fly sparge with 90,79 l water at 77,0 C
- Add water to achieve boil volume of 138,76 l
- Estimated pre-boil gravity is 1,044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0,50 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	3	2,0 %
90,0 g	Perle [9,30 %] - Boil 60,0 min	Hop	4	17,0 IBUs
250,0 g	Cascade [6,80 %] - Boil 45,0 min	Hop	5	31,8 IBUs
6,00 g	Eurogel (Boil 10,0 mins)	Fining	6	-
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
9,00 g	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	9	-

Steeped Hops

Amt	Name	Type	#	%/IBU
500,0 g	Cascade [6,80 %] - Steep/Whirlpool 0,0 min	Hop	8	0,0 IBUs

- Estimated Post Boil Vol: 123,76 l and Est Post Boil Gravity: 1,051 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	10	-

- Measure Actual Original Gravity _____ (Target: 1,051 SG)
- Measure Actual Batch Volume _____ (Target: 118,00 l)
- Add water if needed to achieve final volume of 118,00 l

Fermentation

- 26 Sep 2015 - Primary Fermentation (20,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 16 Oct 2015 - Carbonation: Keg with 1,27 bar
- Age beer for 30,00 days at 2,0 C
- 15 Nov 2015 - Drink and enjoy!

Notes

Remove from inventory foretaget