

B121: Borgs Bitter

Extra Special/Strong Bitter (English Pale Ale) (8 C)

Type: All Grain
Batch Size: 118,00 l
Boil Size: 136,76 l
Boil Time: 60 min
End of Boil Vol: 123,76 l
Final Bottling Vol: 110,00 l
Fermentation: Ale, Two Stage

Date: 02 Dec 2015
Brewer: Erik Borg
Asst Brewer: Annette, Irene og Henning
Equipment: Eriks ny udstyr 108 l
Efficiency: 80,00 %
Est Mash Efficiency: 80,7 %
Taste Rating: 35,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
18,00 kg	Pale Ale Malt (Castle Malting) (8,0 EBC)	Grain	1	76,9 %
1,80 kg	Barley, Flaked (3,3 EBC)	Grain	2	7,7 %
1,80 kg	Caraaroma (Weyermann) (350,0 EBC)	Grain	3	7,7 %
1,80 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	4	7,7 %
180,0 g	Pilgrim [9,60 %] - Boil 60,0 min	Hop	5	35,9 IBUs
170,0 g	Goldings, East Kent [5,40 %] - Boil 15,0 min	Hop	6	9,5 IBUs
6,00 g	Eurogel (Boil 10,0 mins)	Fining	7	-
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	8	-
80,0 g	Goldings, East Kent [5,40 %] - Boil 1,0 min	Hop	9	0,4 IBUs
8,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	10	-
1,0 pkg	British Ale Yeast (71 g) (Mangrove Jack's #M07)	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 45,7 IBUs
Est Color: 34,0 EBC

Measured Original Gravity: 1,045 SG
Measured Final Gravity: 1,011 SG
Actual Alcohol by Vol: 4,4 %
Calories: 419,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 89,99 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 23,40 kg
Grain Temperature: 20,0 C
Tun Temperature: 20,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 70,20 l of water at 70,7 C	65,0 C	60 min
Mash Out	Heat to 78,0 C over 15 min	78,0 C	10 min

Sparge: Fly sparge with 89,99 l water at 78,0 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: 0,68 bar
Keg/Bottling Temperature: 3,0 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,4
Carbonation Used: Keg with 0,68 bar
Age for: 30,00 days
Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget

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