

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:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 160,19 l

Mash or Steep Grains

Mash 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 %

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

- Fly sparge with 89,99 l water at 78,0 C
- Add water to achieve boil volume of 136,76 l
- Estimated pre-boil gravity is 1,042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- 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	British Ale Yeast (71 g) (Mangrove Jack's #M07)	Yeast	11	-

- 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

- 02 Dec 2015 - Primary Fermentation (18,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,010 SG)

- Date Bottled/Kegged: 20 Dec 2015 - Carbonation: Keg with 0,68 bar
- Age beer for 30,00 days at 3,0 C
- 19 Jan 2016 - Drink and enjoy!

Notes

Remove from inventory foretaget

