

B123: Husets Ale 2

American Pale Ale (10 A)

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 Apr 2016
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: 161,10 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
22,50 kg	Pale Ale Malt (Castle Malting) (8,5 EBC)	Grain	1	92,6 %
1,00 kg	Caramunich I (Weyermann) (90,0 EBC)	Grain	2	4,1 %
0,80 kg	Barley, Flaked (3,3 EBC)	Grain	3	3,3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 72,90 l of water at 71,3 C	65,0 C	45 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

- Fly sparge with 88,20 l water at 77,0 C
- Add water to achieve boil volume of 136,76 l
- Estimated pre-boil gravity is 1,044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
100,0 g	Perle [9,30 %] - Boil 60,0 min	Hop	4	18,9 IBUs
250,0 g	Cascade [6,80 %] - Boil 45,0 min	Hop	5	31,7 IBUs
6,00 g	Eurogel (Boil 10,0 mins)	Fining	6	-
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
9,00 kg	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

- 02 Apr 2016 - 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: 23 Apr 2016 - Carbonation: Keg with 1,11 bar
- Age beer for 30,00 days at 2,0 C
- 23 May 2016 - Drink and enjoy!

Notes

Remove from inventory foretaget