Bryggerens Pale Ale®

American Pale Ale (10 A)

Type: All Grain
Batch Size: 28,00 l
Boil Size: 31,14 l
Boil Time: 90 min
End of Boil Vol: 29,64 l
Final Bottling Vol: 25,50 l
Fermentation: My Aging Profile

Date: 26 Apr 2007
Brewer: HaandBryggeriet®
Asst Brewer:
Equipment: Blichmann dyret
Efficiency: 72,00 %
Est Mash Efficiency: 73,3 %
Taste Rating: 35,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
7,38 kg	Pale Ale (7,8 EBC)	Grain	1	100,0 %
25,51 g	Chinook [12,80 %] - Boil 60,0 min	Hop	2	25,1 IBUs
17,01 g	Chinook [12,80 %] - Boil 30,0 min	Hop	3	12,9 IBUs
28,00 g	Carrageenan (Boil 10,0 mins)	Fining	4	-
14,19 g	Chinook [12,80 %] - Boil 1,0 min	Hop	5	0,6 IBUs
1,1 pkg	SafAle English Ale (DCL Yeast #S-04) [25,00 ml]	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,061 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 5,7 %
Bitterness: 38,5 IBUs
Est Color: 12,8 EBC

Measured Original Gravity: 1,058 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 5,7 %
Calories: 549,9 kcal/l

Mash Profile

Mash Name: Mæskeprogram
Sparge Water: 15,20 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7,38 kg
Grain Temperature: 20,0 C
Tun Temperature: 20,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 23,33 l of water at 73,8 C	68,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 15,20 l water at 78,0 C
Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 157,48 g
Keg/Bottling Temperature: 20,0 C
Fermentation: My Aging Profile

Volumes of CO2: 2,4
Carbonation Used: Bottle with 157,48 g Corn Sugar
Age for: 28,00 days
Storage Temperature: 3,0 C

Notes

Dette er et udskrift fra brygprogrammet BeerSmith.

En 21 dages demoversion af programmet kan downloades på www.haandbryggeriet.dk, ligesom en kopi af denne opskrift også er at finde på samme hjemmeside.

Created with BeerSmith