English Pale Ale

English Pale Ale

Type: All Grain
***Batch Size*:** 25,00 L
Boil Size: 34,43 L
***Boil Time*:** 60 min
***Taste Rating(out of 50)*:** 40,0
***Taste Notes*:**

Date: 01-02-2010
***Brewer*:**
***Asst Brewer*:**
***Equipment*:** Eriks udstyr 25 l
***Brewhouse Efficiency*:** 75,00

Ingredients

Amount	Item	Type	% or IBU
4,00 kg	Pale Malt (2 Row) US (3,9 EBC)	Grain	74,77 %
0,75 kg	Vienna Malt (7,9 EBC)	Grain	14,02 %
0,40 kg	Aromatic Malt (51,2 EBC)	Grain	7,48 %
0,20 kg	Caramel/Crystal Malt - 80L (157,6 EBC)	Grain	3,74 %
25,00 gm	Goldings, East Kent [4,10 %] (60 min)	Hops	9,5 IBU
25,00 gm	Goldings, East Kent [4,10 %] (30 min)	Hops	7,3 IBU
15,00 gm	Fuggles [4,90 %] (15 min)	Hops	3,8 IBU
15,00 gm	Fuggles [4,90 %] (5 min) (Aroma Hop-Steep)	Hops	-
1 Pkgs	London Ale (Wyeast Labs #1028)	Yeast-Ale	

Beer Profile

***Est Original Gravity*:** 1,048 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 4,79 %
Bitterness: 20,6 IBU
Est Color: 16,6 EBC

***Measured Original Gravity*:** 1,054 SG
***Measured Final Gravity*:** 1,013 SG
Actual Alcohol by Vol: 5,34 %
Calories: 508 cal/l
***Color*:**
Color

Mash Profile

***Mash Name*:** Single Infusion, Full Body
***Sparge Water*:** 27,74 L
***Sparge Temperature*:** 78,0 C
***Adjust Temp for Equipment*:** TRUE

***Total Grain Weight*:** 5,35 kg
***Grain Temperature*:** 20,0 C
***TunTemperature*:** 20,0 C
***Mash PH*:** 5,4 PH

Single Infusion, Full Body

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 16,05 L of water at 75,8 C	69,0 C
10 min	Mash Out	Heat to 78,0 C over 10 min	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*:** Corn Sugar
***Volumes of CO2*:** 1,9
***Pressure/Weight*:** 104,2 gm
***Carbonation Used*:**
***Keg/Bottling Temperature*:** 20,0 C
***Age for*:** 28,0 days
***Storage Temperature*:** 2,0 C

Notes

Created with BeerSmith