Brewsheet: 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

Prepare for Brewing

- Prepare Yeast Starter
- Clean and Prepare Brewing Equipment
- Prepare 44,19 L Water for Brewing

Mash or Steep Grains

Ingredients for Mashing

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 %

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

Sparge with 27,74 L of 78,0 C water.

Boil Wort

Add water to achieve boil volume of 34,43 L

Estimated pre-boil gravity is 1,037

Boil Ingredients

Boil	Amount	Item	Type
60 min	25,00 gm	Goldings, East Kent [4,10 %] (60 min)	Hops
30 min	25,00 gm	Goldings, East Kent [4,10 %] (30 min)	Hops
15 min	15,00 gm	Fuggles [4,90 %] (15 min)	Hops

Steep Aroma Hops

Amount	Item	Type	% or IBU
15,00 gm	Fuggles [4,90 %] (5 min) (Aroma Hop-Steep)	Hops	-

Cool and Prepare Fermentation	
	Cool wort to fermentation temperature
	Transfer wort to fermenter
	Add water to achieve final volume of 25,00 L
	Ingredients for Fermentation **Amount** **Item** **Type** **% or IBU** 1 Pkgs London Ale (Wyeast Labs #1028) Yeast-Ale
	Measure Actual Original Gravity _____ (Target: 1,048 SG)
	Measure Actual Batch Volume _____ (Target: 25,00 L)

Fermentation	
	01-02-2010 - Primary fermentation (5 days at 20,0 C)
	06-02-2010 - Secondary fermentation (8 days at 20,0 C)
	N/A - Tertiary Fermentation (0 days at 20,0 C)
	Prepare for Bottling/Kegging
	Measure Final Gravity: _____ (Estimate: 1,012 SG)
	14-02-2010 - Bottle beer at 20,0 C with 104,2 gm of corn sugar.
	Age beer for 28,0 days at 2,0 C
	14-03-2010 - Drink and enjoy!

Notes

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