Sommer oprydning

Amerikansk pale ale

Type: All Grain
Date: 31-03-2012
Batch Size (fermenter): 13,00 l
Brewer: nekkos
Boil Size: 17,86 l
Asst Brewer:
Boil Time: 75 min
Equipment: Mit udstyr 29L
End of Boil Volume 14,82 l
Brewhouse Efficiency: 65,00 %
Final Bottling Volume: 13,00 l
Est Mash Efficiency 71,3 %
Fermentation: Ale, Two Stage
Taste Rating(out of 50): 30,0
Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
2,25 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	66,2 %
0,85 kg	Munich Malt (17,7 EBC)	Grain	2	25,0 %
0,15 kg	Caramel/Crystal Malt - 20L (39,4 EBC)	Grain	3	4,4 %
0,15 kg	Smoked Malt (17,7 EBC)	Grain	4	4,4 %
25,00 g	Challenger [7,50 %] - Boil 60,0 min	Hop	5	35,8 IBUs
1,00 Items	Anise, Star (Boil 30,0 mins)	Spice	6	-
10,00 g	Challenger [7,50 %] - Aroma Steep 10,0 min	Hop	7	0,0 IBUs
10,00 g	Challenger [7,50 %] - Aroma Steep 15,0 min	Hop	8	0,0 IBUs
5,00 g	Challenger [7,50 %] - Aroma Steep 5,0 min	Hop	9	0,0 IBUs
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	10	-

Beer Profile

Est Original Gravity: 1,052 SG
Measured Original Gravity: 1,046 SG
Est Final Gravity: 1,013 SG
Measured Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,2 %
Actual Alcohol by Vol: 4,7 %
Bitterness: 35,8 IBUs
Calories: 427,1 kcal/l
Est Color: 13,9 EBC

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Total Grain Weight: 3,40 kg
Sparge Water: 12,40 l
Grain Temperature: 22,2 C
Sparge Temperature: 75,6 C
Tun Temperature: 22,2 C
Adjust Temp for Equipment: FALSE
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 8,87 l of water at 73,5 C	67,0 C	70 min

Sparge Step: Batch sparge with 2 steps (3,47l, 8,93l) of 75,6 C water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle	***Volumes of CO2:*** 2,3
Pressure/Weight: 76,47 g	***Carbonation Used:*** Bottle with 76,47 g Corn Sugar
Keg/Bottling Temperature: 21,1 C	***Age for:*** 30,00 days
Fermentation: Ale, Two Stage	***Storage Temperature:*** 18,3 C

Notes

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