

111 US Pale ale til DØE roskilde

Amerikansk pale ale (4 E)

Type: All Grain
Batch Size: 19,00 L
Boil Size: 24,79 L
Boil Time: 60 min
End of Boil Vol: 22,75 L
Final Bottling Vol: 17,49 L
Fermentation: Ale, Two Stage

Date: 12 Mar 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Stainless
Efficiency: 70,00 %
Est Mash Efficiency: 80,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,30 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	75,0 %	2,15 L
0,40 kg	Carahell (Weyermann) (25,6 EBC)	Grain	2	9,1 %	0,26 L
0,40 kg	Chateau Crystal (150,0 EBC)	Grain	3	9,1 %	0,26 L
0,30 kg	Wheat Malt, Ger (3,9 EBC)	Grain	4	6,8 %	0,20 L
5,00 g	Lotus [15,10 %] - Boil 60,0 min	Hop	5	9,2 IBUs	-
5,00 g	Citra [12,80 %] - Boil 20,0 min	Hop	6	4,7 IBUs	-
5,00 g	Lotus [15,10 %] - Boil 20,0 min	Hop	7	5,5 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
15,00 g	Citra [12,80 %] - Boil 3,0 min	Hop	9	2,9 IBUs	-
15,00 g	Lotus [15,10 %] - Boil 3,0 min	Hop	10	3,4 IBUs	-
1,0 pkg	Verdant IPA ale (Lallemand #) [23,66 ml]	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 25,7 IBUs
Est Color: 21,0 EBC

Measured Original Gravity: 1,045 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 4,2 %
Calories: 421,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 9,14 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,54
Measured Mash PH: 0,00

Total Grain Weight: 4,40 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21,00 L of water at 69,5 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 9,14 L water at 75,6 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: Bottle
Pressure/Weight: 93,59 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 93,59 g Table Sugar
Carbonation (from Meas Vol): Bottle with 96,34 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 15L.

Karbonering 6g/L?

Verdant IPA:

Attenuation: Medium til høj

Temperatursområde: 18 - 23°C

Alkoholtolerance: 10% ABV

Sparge ca. 6L

Ca. 21L i gærskab ved 18 grader luft.

85g rørsukker i 17,5L = 4,9g/L

36 x 0,5L flasker

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