

121 Garden Party

Amerikansk pale ale (4 E)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 43,67 L
Boil Time: 60 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 09 Oct 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	52,1 %	3,26 L
4,60 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	3	47,9 %	3,00 L
20,00 g	Chinook hjemmedyrket [10,00 %] - Boil 60,0 min	Hop	4	11,9 IBUs	-
30,00 g	Chinook hjemmedyrket [10,00 %] - Boil 20,0 min	Hop	5	10,8 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	6	-	-
30,00 g	Chinook hjemmedyrket [10,00 %] - Boil 10,0 min	Hop	7	6,5 IBUs	-
30,00 g	Chinook hjemmedyrket [10,00 %] - Boil 3,0 min	Hop	8	2,2 IBUs	-
100,00 g	Chinook [10,00 %] - Steep/Whirlpool 20,0 min, 80,0 C	Hop	9	8,9 IBUs	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 40,4 IBUs
Est Color: 10,1 EBC

Measured Original Gravity: 1,053 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,7 %
Calories: 494,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 14,28 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,68
Measured Mash PH: 0,00

Total Grain Weight: 9,60 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 40,00 L of water at 70,0 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 14,28 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: 206,06 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 155,21 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Safale US-05, 11,5 g tørgær.

Sedimentation: lav til middel.

Slutdensitet: middelmådige.

Anbefalet dosis: 0,5 - 1 g / liter

Gæring temperatur: 15-24 ° C.

"En våd humlekop vejer 3-4 gange så meget som en tørret pga vandindholdet. Derfor skal du veje ca 3-4 gange mere humle af, end du ellers ville have gjort."

Jeg har gættet alpha til 10%. Sidste gættede jeg på 6%. Det var i hvert fald i underkanten.

Der var 1,7 kg humle på busken, vi kunne ikke bruge det hele.

De 20g ved 60 min x 3 = 60g frisk

Alt andet blev x 4 så 120g frisk ved 20, 10 og 3 minutter og 400g frisk i whirlpool.

ca. 20L i kegmenner ved 30 grader

ca. 10L i kegmenner ved 30 grader.

Gær tilsat senere.

Der gik meget urt tabt i den friske humle.

Ca 28L flasket med 6g sukker/L

2 x 9L fad

22 x 0,5L flasker

I alt 29L

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