

134 første mæsk

International-Style Pale Ale (53 B)

Type: All Grain
Batch Size: 46,00 L
Boil Size: 49,92 L
Boil Time: 60 min
End of Boil Vol: 47,92 L
Final Bottling Vol: 44,50 L
Fermentation: Ale, Two Stage

Date: 05 Mar 2023
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
6,00 kg	Pale Malt (7,0 EBC)	Grain	1	75,0 %	3,91 L
2,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	25,0 %	1,30 L

Gravity, Alcohol Content and Color

Est Original Gravity: 1,038 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 3,8 %
Bitterness: 0,0 IBUs
Est Color: 8,8 EBC

Measured Original Gravity: 1,045 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
 No Mash Out
Sparge Water: 10,93 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,67
Measured Mash PH: 0,00

Total Grain Weight: 8,00 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 48,00 L of water at 69,9 C	66,0 C	40 min

Sparge: Fly sparge with 10,93 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: 238,17 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 238,17 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 0,00 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 25L

13L sparge

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