

141 Imperial Force

Engelsk brown ale (5 A)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 25,83 L
Boil Time: 60 min
End of Boil Vol: 23,79 L
Final Bottling Vol: 18,49 L
Fermentation: Ale, Two Stage

Date: 07 May 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Stainless
Efficiency: 65,00 %
Est Mash Efficiency: 74,2 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,00 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	69,8 %	3,91 L
0,50 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	2	5,8 %	0,33 L
0,50 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	5,8 %	0,33 L
0,50 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	4	5,8 %	0,33 L
0,40 kg	Caraaroma (Weyermann) (350,7 EBC)	Grain	5	4,7 %	0,26 L
0,70 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	6	8,1 %	0,45 L
50,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 60,0 min	Hop	7	21,4 IBUs	-
40,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 20,0 min	Hop	8	10,4 IBUs	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,091 SG
Est Final Gravity: 1,022 SG
Estimated Alcohol by Vol: 9,4 %
Bitterness: 31,8 IBUs
Est Color: 46,9 EBC

Measured Original Gravity: 1,083 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
Sparge Water: 9,86 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,40
Measured Mash PH: 0,00

Total Grain Weight: 8,60 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 24,83 L of water at 71,3 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 9,86 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: 98,94 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 98,94 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

Kan vi have 7,9 kg malt i gryden?

Effektivitet sat til 65%, der er meget malt.

Der var 20,5L preboil. Der blev tilsat 3L postevand og 700g spraymalt.

Ca. 20L i plasttank med grønt låg. I bryggers ved ca. 19 grader.

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