

# 172 Some other hops

Amerikansk pale ale (4 E)

**Type:** All Grain  
**Batch Size:** 36,00 L  
**Boil Size:** 42,04 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 38,54 L  
**Final Bottling Vol:** 34,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 12 May 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewzilla 65L - 46L  
 CHILLING  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 71,9 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
4,00 kg	Pale Malt (7,0 EBC)	Grain	2	41,7 %	2,61 L
4,00 kg	Vienna (8,0 EBC)	Grain	3	41,7 %	2,61 L
0,80 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	8,3 %	0,52 L
0,80 kg	Wheat (6,0 EBC)	Grain	5	8,3 %	0,52 L
10,00 g	Mosaic (HBC 369) [11,30 %] - Boil 60,0 min	Hop	6	7,8 IBUs	-
10,00 g	Nelson Sauvin [10,20 %] - Boil 60,0 min	Hop	7	7,0 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
10,00 g	Mosaic (HBC 369) [11,40 %] - Boil 3,0 min	Hop	9	2,2 IBUs	-
10,00 g	Nelson Sauvin [10,20 %] - Boil 3,0 min	Hop	10	1,9 IBUs	-
60,00 g	Mosaic (HBC 369) [11,40 %] - Steep/Whirlpool 40,0...	Hop	11	9,4 IBUs	-
60,00 g	Nelson Sauvin [10,20 %] - Steep/Whirlpool 40,0 min,...	Hop	12	18,3 IBUs	-
0,40 tsp	Ascorbic Acid (Primary)	Other	13	-	-
1,0 pkg	Independence (Imperial Yeast #A15)	Yeast	14	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,057 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 5,7 %  
**Bitterness:** 46,7 IBUs  
**Est Color:** 14,0 EBC

**Measured Original Gravity:** 1,056 SG  
**Measured Final Gravity:** 1,011 SG  
**Actual Alcohol by Vol:** 6,0 %  
**Calories:** 524,9 kcal/l

## Mash Profile

**Mash Name:** Mortenbryg standard ,  
 Medium Body  
**Sparge Water:** 11,66 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,63  
**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 71,1 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

**Sparge:** Fly sparge with 11,66 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

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 181,97 g

**Carbonation Type:** Bottle  
**Pressure/Weight:** 181,97 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
with 206,06 g Table Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

### Notes

50% RO vand

Imperial A15: Temp: 16-22C // Flocculation: Medium // Attenuation: 72-76%

½ tsk aromazyme i primary

27L i kegmenter med trykkit i gærskab ved 17 grader luft. Gær tilsættes 13/5.

12L i plastspand i Ferminator ved 17 grader.

Gær tilsat 13/5 morgen.

26/5:

Der var ikke tryk på kegmenteren, så den har været utæt i låget.

19L kom i 19L fad med 40g sukker.

resten blev fordelt på 2,5L i lille fad og flasker

De 12L i plastspanden fik 5,7g sukker/lfordelt med 7L i et 9L fad og resten i lasker.

I alt 20 x 0,5 flasker

I alt 38,5L

*Created with BeerSmith*