

183 Friskhumlet US pale ale

Amerikansk pale ale (4 E)

Type: All Grain
Batch Size: 30,00 L
Boil Size: 35,33 L
Boil Time: 60 min
End of Boil Vol: 33,33 L
Final Bottling Vol: 28,00 L
Fermentation: Ale, Two Stage

Date: 15 Sep 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Beacon 40 bud
Efficiency: 70,00 %
Est Mash Efficiency: 74,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,40 kg	Pale Malt (7,0 EBC)	Grain	1	93,7 %	4,82 L
0,50 kg	Chateau Crystal (150,0 EBC)	Grain	2	6,3 %	0,33 L
25,00 g	Chinook hjemmedyrket [10,00 %] - Boil 60,0 min	Hop	3	18,0 IBUs	-
20,00 g	Chinook hjemmedyrket [10,00 %] - Boil 20,0 min	Hop	4	8,7 IBUs	-
20,00 g	Chinook hjemmedyrket [10,00 %] - Boil 5,0 min	Hop	5	2,9 IBUs	-
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	6	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,9 %
Bitterness: 29,5 IBUs
Est Color: 20,3 EBC

Measured Original Gravity: 1,065 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 6,5 %
Calories: 620,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 11,91 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,58
Measured Mash PH: 0,00

Total Grain Weight: 7,90 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 31,33 L of water at 71,3 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 11,91 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: 149,86 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 149,86 g Table Sugar
Carbonation (from Meas Vol): Bottle with 117,75 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

40% RO vand

Frisk humle

x 3 = 75, 60, 60g

Alt for meget i bryggeren. Der skal laves en anden Equipment profil til den.

Sparge ca. 8L

Ca. 23L kogende i kegmenster uden trykkit i gærskab sat til 0 grader. Gærskab meldte over limit.

16/9 morgen gær tilsat og gærskab sat til 18 grader.

13/10:

5g sukker/L

16 x 0,5L flasker

14L i 19L fad

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