

Det tynde øl

International-Style Pale Ale (53 B)

Type: Extract
Batch Size: 23,00 L
Boil Size: 18,51 L
Boil Time: 60 min
End of Boil Vol: 17,11 L
Final Bottling Vol: 21,49 L

Date: 05 Jul 2019
Version: 1
Brewer: MortenBryg
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Single Stage



Taste Rating: 30,0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
1,75 kg	DME Golden Light (Briess) [Boil] (20,0 EBC)	Dry Extract	1	84,5 %	1,12 L
0,32 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	2	15,5 %	0,21 L
17,00 g	Centennial [10,20 %] - Boil 60,0 min	Hop	3	19,4 IBUs	-
25,00 g	Cascade [5,70 %] - Boil 15,0 min	Hop	4	7,9 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	5	-	-
20,00 g	Cascade [5,70 %] - Boil 3,0 min	Hop	6	1,6 IBUs	-
1,0 pkg	U.S. West Coast "Chico" (Gozdawa #)	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,032 SG
Est Final Gravity: 1,008 SG
Estimated Alcohol by Vol: 3,1 %
Bitterness: 28,9 IBUs
Est Color: 10,8 EBC **Est Calories:** 294,3 kcal/l

Measured Original Gravity: 1,040 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Measured Calories: 0,0 kcal/l

Grain Steeping and Boil Profile

Steep Water Volume: 0,00 L
Steep Grain Weight: 0,00 kg
Steep Time: 30
Steep Temp: 68,3

Boil Fermentables Weight: 2,07 kg
Boil Fermentables Volume: 1,33 L
Est Boil Water Addition: 17,19 L

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 115,00 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 115,00 g Table Sugar
Carbonation (from Meas Vol): Bottle with 0,00 g Table Sugar
Age for: 30,00 days

Storage Temperature: 21,0 C

Notes

50% RO vand 12L

U.S. West Coast "Chico" 14-22°C 17-19°C max. 81% Middle max. 7,4%

Vi prøver Parti-gyle. 2. Runnings af Gerstwijjn. Vi har brugt følgende calculator http://braukaiser.com/wiki/index.php/Batch_Sparge_and_Party_Gyle_Simulator.

Ifølge den får vi en OG på 1029 ved at hælde 23L gennem mask efter Gerstwijjn. Så jeg har lavet opskriften på "extract" til 1029 SG. Målt til 1027. Opskrift justeret.

Det meste her er rent gæt.

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