

Posebryg ESB

Engelsk strong bitter/Engelsk pale ale (4 C)

Type: All Grain
Batch Size: 19,00 L
Boil Size: 28,12 L
Boil Time: 60 min
End of Boil Vol: 22,75 L
Final Bottling Vol: 17,49 L
Fermentation: Ale, Two Stage

Date: 15 Sep 2019
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 80,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
2,50 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	54,3 %	1,63 L
2,00 kg	Viking Vienna Malt (8,5 EBC)	Grain	3	43,5 %	1,30 L
0,10 kg	Chocolate Malt (886,5 EBC)	Grain	4	2,2 %	0,07 L
20,00 g	Brewer's Gold, Germany [6,20 %] - Boil 60,0 min	Hop	5	15,6 IBUs	-
30,00 g	Brewer's Gold, Germany [6,20 %] - Boil 15,0 min	Hop	6	11,6 IBUs	-
36,00 g	Brewer's Gold, Germany [6,20 %] - Boil 3,0 min	Hop	7	3,5 IBUs	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 30,7 IBUs
Est Color: 24,8 EBC

Measured Original Gravity: 1,050 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,3 %
Calories: 465,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 12,73 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,65
Measured Mash PH: 0,00

Total Grain Weight: 4,60 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 20,00 L of water at 70,7 C	66,0 C	60 min

Sparge: Fly sparge with 12,73 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: 93,59 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 93,59 g Table Sugar
Carbonation (from Meas Vol): Bottle with 101,69 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 16L

Vores hurtigst udviklede opskrift til dato. :-) Jeg havde måske en ½ time til det ud fra lager råvarer.

Humlen var løst i gryden, mens den ventede på Danbrygger øllen blev færdig og kølet, hvor efter posebryggen blev kølet. Det kunne tydeligt smages på urten, at den havde fået ekstra bitterhed.

Sparge ca. 8L

Ca. 20L i spand i garage.

Safale S-04, Engelsk Ale gær. Gæring vise hurtige og fremragende sedimentering (flokkulering) egenskaber.

Den berømte engelsk ale gær, der kan bruges til alle over-gæret øl.

Sedimentation: høj

Slutdensitet: Medium

Gæring temperatur: 18-24 ° C.

Brug Dosis: 0,5 til 0,8 g / l

Emballage 11,5 gram

6g/L

9L i fad + 20 ½L flasker.

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