

# 72 Porse øl posebryg

American Pale Ale (18 B)

**Type:** All Grain  
**Batch Size:** 19,00 L  
**Boil Size:** 30,81 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 22,75 L  
**Final Bottling Vol:** 17,49 L  
**Fermentation:** Ale, Two Stage

**Date:** 25 Apr 2020  
**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
3,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	62,5 %	1,96 L
1,20 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	25,0 %	0,78 L
0,30 kg	Acid Malt (5,9 EBC)	Grain	3	6,3 %	0,20 L
0,30 kg	Chateau Cara Ruby (50,0 EBC)	Grain	4	6,3 %	0,20 L
30,00 g	Hallertauer Mittelfrueh [3,70 %] - Boil 60,0 min	Hop	5	14,2 IBUs	-
15,00 g	Hallertauer Mittelfrueh [3,70 %] - Boil 20,0 min	Hop	6	4,3 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	7	-	-
20,00 g	Pors (Boil 5,0 mins)	Spice	8	-	-
1,0 pkg	U.S. West Coast "Chico" (Gozdawa #)	Yeast	9	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,055 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 5,5 %  
**Bitterness:** 18,5 IBUs  
**Est Color:** 12,3 EBC

**Measured Original Gravity:** 1,047 SG  
**Measured Final Gravity:** 1,005 SG  
**Actual Alcohol by Vol:** 5,5 %  
**Calories:** 429,9 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out  
**Sparge Water:** 13,27 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,65  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 4,80 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 22,35 L of water at 71,6 C	67,0 C	75 min
Mash Out	Heat to 77,0 C over 4 min	77,0 C	10 min

**Sparge:** Fly sparge with 13,27 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 88,31 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 18L

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

"rakler smager af meget mere"

Tysk, Belgisk og Engelsk malt, Tysk humle, Amerikansk gær, Dansk pors. Hvilken stilart mon det er? :-)

Stod ca. 50 minutter og kølede naturligt med med humle og pors i, indtil kølespiralen blev frigivet fra Danbryggeren.

Sparge 5,4L alm vand.

Ca. 20L i gærskab ved 17 grader luft temperatur.

16,5L flasket med 114g sukker. 6,9g/L

*Created with BeerSmith*