

95 Studenterøl

Engelsk strong bitter/Engelsk pale ale (4 C)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 43,67 L
Boil Time: 60 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 09 May 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅg
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,70 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	44,0 %	2,41 L
3,30 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	2	39,3 %	2,15 L
0,50 kg	Dark Crystal II Malt (280,0 EBC)	Grain	3	6,0 %	0,33 L
0,40 kg	Pale Ale Golden Promise (6,0 EBC)	Grain	4	4,8 %	0,26 L
0,30 kg	Chateau Cara Ruby (50,0 EBC)	Grain	5	3,6 %	0,20 L
0,20 kg	Caraaroma (Weyermann) (350,7 EBC)	Grain	6	2,4 %	0,13 L
30,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	7	10,2 IBUs	-
40,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 30,0 min	Hop	8	10,4 IBUs	-
30,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 20,0 min	Hop	9	6,2 IBUs	-
20,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 10,0 min	Hop	10	2,5 IBUs	-
20,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 3,0 min	Hop	11	0,8 IBUs	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,046 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 4,6 %
Bitterness: 30,0 IBUs
Est Color: 29,2 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, Medium Body
Sparge Water: 13,08 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,46
Measured Mash PH: 0,00

Total Grain Weight: 8,40 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 69,5 C	66,0 C	60 min
Mash Out	Heat to 75,6 C over 2 min	75,6 C	20 min

Sparge: Fly sparge with 13,08 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: 206,06 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 199,80 g Table Sugar

Age for: 30,00 days

Storage Temperature: 20,0 C

Notes

50% RO vand 26,5L

Delt karbonering.

Studenterkørsel 7g/L

Mulig DM deltager. 5g/L

Safale S-04

Sedimentation: høj

Slutdensitet: Medium

Gæring temperatur: 18-24 ° C

Pre-boil size var 45L.

Ca. 42L i bryggers ved ca. 20 grader

1. Spand 7g/L

54 x 0,33cl = 18L Rød kapsel

2. Spand 5g/L

Fad 9L

13 x 0,33L 4,33L

12 x 0,5L 6L

I alt: 19,33L

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