

56 Speakern

American Pale Ale (18 B)

Type: All Grain

Batch Size: 45,00 l

Boil Size: 32,00 l

Boil Time: 90 min

End of Boil Vol: 28,25 l

Final Bottling Vol: 43,00 l

Fermentation: TuneBrygget Ale

Date: 19 Jun 2017

Brewer: TuneBrygget

Asst Brewer:

Equipment: Grainfather

Efficiency: 85,00 %

Est Mash Efficiency: 89,7 %

Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8,00 kg	Pale Ale (2-row) (6,0 EBC)	Grain	1	88,9 %
0,50 kg	CaraPils (10,0 EBC)	Grain	2	5,6 %
0,50 kg	Hvete (4,5 EBC)	Grain	3	5,6 %
25,00 g	Magnum [12,00 %] - Boil 60,0 min	Hop	4	12,5 IBUs
10,00 g	Gjærnæring (Boil 10,0 mins)	Other	5	-
0,30 g	Zink (Boil 10,0 mins)	Spice	6	-
50,00 g	TNT [15,00 %] - Boil 5,0 min	Hop	7	6,2 IBUs
1,0 pkg	Denny's Favorite (Wyeast Labs #1450) [124,21 ml]	Yeast	8	-
10,00 Items	Clearfine (Primary 14,0 days)	Fining	9	-
50,00 g	TNT [15,00 %] - Dry Hop 10,0 Days	Hop	10	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG

Est Final Gravity: 1,012 SG

Estimated Alcohol by Vol: 5,2 %

Bitterness: 18,8 IBUs

Est Color: 8,8 EBC

Measured Original Gravity: 1,050 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 5,2 %

Calories: 465,4 kcal/l

Mash Profile

Mash Name: TuneBrygget

Sparge Water: 18,01 l

Sparge Temperature: 78,0 C

Adjust Temp for Equipment: TRUE

Est Mash PH: 5,68

Measured Mash PH: 5,20

Total Grain Weight: 9,00 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Target Mash PH: 5,20

Mash Acid Addition:

Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mesking	Add 30,00 l of water and heat to 67,0 C over 40 min	67,0 C	90 min
Utmesk	Heat to 78,0 C over 15 min	78,0 C	10 min

Sparge: Fly sparge with 18,01 l water at 78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 252,93 g

Keg/Bottling Temperature: 21,1 C

Fermentation: TuneBrygget Ale

Fermenter:

Storage Temperature: 25,0 C

Volumes of CO2: 2,3

Carbonation Est: Bottle with 252,93 g

Corn Sugar

Carbonation (from Meas Vol): Bottle

with 241,16 g Corn Sugar

Age for: 30,00 days

Notes

