

67 BryllupsAle

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: 1,047 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,8 %
Calories: 436,7 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:

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

Storage Temperature: 25,0 C

Notes

