

71 Skaren

Saison (25 B)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 32,00 l
Boil Time: 70 min
End of Boil Vol: 29,08 l
Final Bottling Vol: 38,00 l
Fermentation: Ale, Two Stage

Date: 18 Feb 2018
Brewer: TuneBrygget
Asst Brewer:
Equipment: Grainfather
Efficiency: 85,00 %
Est Mash Efficiency: 90,3 %
Taste Rating: 30,0



Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|---|-------|----|-----------|
| 6,80 kg | Pale Ale (5,0 EBC) | Grain | 1 | 74,7 % |
| 1,70 kg | Mais, Flaked (2,6 EBC) | Grain | 2 | 18,7 % |
| 0,20 kg | Caramunich II (Weyermann) (124,1 EBC) | Grain | 3 | 2,2 % |
| 0,20 kg | Havre, Flaked (2,0 EBC) | Grain | 4 | 2,2 % |
| 0,20 kg | Hvete (4,5 EBC) | Grain | 5 | 2,2 % |
| 20,00 g | Magnum [12,00 %] - Boil 70,0 min | Hop | 6 | 11,8 IBUs |
| 15,00 g | Simcoe [13,00 %] - Boil 55,0 min | Hop | 7 | 9,1 IBUs |
| 155,00 g | Amarillo [9,20 %] - Boil 5,0 min | Hop | 8 | 13,5 IBUs |
| 115,00 g | Amarillo [9,20 %] - Boil 1,0 min | Hop | 9 | 2,2 IBUs |
| 1,0 pkg | Abbey Ale (White Labs #WLP530) [35,49 ml] | Yeast | 10 | - |
| 1,0 pkg | Abbey Ale (White Labs #WLP530) [35,49 ml] | Yeast | 11 | - |
| 235,00 g | Amarillo [9,20 %] - Dry Hop 10,0 Days | Hop | 12 | 0,0 IBUs |

Gravity, Alcohol Content and Color

Est Original Gravity: 1,056 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 36,5 IBUs
Est Color: 10,5 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 17,38 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,68
Measured Mash PH: 5,50

Total Grain Weight: 9,10 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 |
|---------|--------------------------------|------------------|-----------|
| Mash In | Add 30,73 l of water at 72,0 C | 65,6 C | 75 min |

Sparge: Fly sparge with 17,38 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: 223,52 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 223,52 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 111,33 g Corn Sugar

Age for: 30,00 days
Storage Temperature: 25,0 C

Notes

Created with BeerSmith