#020 Abstraktion 3 - honning og kaffe

American Brown Ale (10 C)

Type: Partial Mash
Batch Size: 5.00 l
Boil Size: 6.00 l
Boil Time: 60 min
End of Boil Vol: 4.11 l
Final Bottling Vol: 4.00 l
Fermentation: Ale, Two Stage

Taste Notes:

Date: 03 Sep 2015
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Mit setup
Efficiency: 70.00 %
Est Mash Efficiency: 93.7 %
Taste Rating: 30.0

Ingredients

Amt	Name	Type	#	%/IBU
0.50 kg	CHÂTEAU CRYSTAL® (150.0 EBC)	Grain	1	45.9 %
0.10 kg	CHÂTEAU ARÔME (100.0 EBC)	Grain	2	9.2 %
0.24 kg	Amber Dry Extract (24.6 EBC)	Dry Extract	3	22.0 %
5.00 g	Summit [17.00 %] - Boil 60.0 min	Hop	4	34.8 IBUs
10.00 g	Summit [17.00 %] - Steep/Whirlpool 5.0 min	Hop	5	6.9 IBUs
0.25 kg	Honey (2.0 EBC)	Sugar	6	22.9 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1.057 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 6.4 %
Bitterness: 41.7 IBUs
Est Color: 51.2 EBC

Measured Original Gravity: 1.064 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 7.1 %
Calories: 602.3 kcal/l

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0.00 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 1.09 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 6.37 l of water at 72.8 C	68.9 C	60 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 23.53 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 23.53 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

+ 10 g knuste kaffebønner ved flameout
+ eg i 2. fermentering