

#003 Abstraktion 1 - citron og ingefær

Extra Special/Strong Bitter (English Pale Ale) (8 C)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 28.41 l
Boil Time: 60 min
End of Boil Vol: 26.52 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage

Date: 26 Dec 2012
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Default
Efficiency: 72.00 %
Est Mash Efficiency: 73.4 %
Taste Rating: 30.0



Taste Notes: En klassisk Pale Ale tilsat lige nok frisk ingefær og citronskal til at gøre opmærksom på sig selv. Tørhumlet med Progress-humle. Nydes afkølet.

Ingredients

Amt	Name	Type	#	%/IBU
4.50 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	90.0 %
0.50 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	2	10.0 %
20.00 g	Goldings, East Kent [5.80 %] - First Wort 60.0 min	Hop	3	13.8 IBUs
25.00 g	Goldings, East Kent [5.70 %] - Boil 60.0 min	Hop	4	15.4 IBUs
42.38 g	Lemon Peel (Boil 12.0 mins)	Herb	5	-
41.67 g	Ginger Root (Boil 12.0 mins)	Herb	6	-
20.00 g	Goldings, B.C. [5.69 %] - Boil 5.0 min	Hop	7	2.2 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	8	-
35.00 g	Progress [6.25 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.045 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 4.7 %
Bitterness: 31.4 IBUs
Est Color: 18.2 EBC

Measured Original Gravity: 1.048 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 5.1 %
Calories: 444.9 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge
Sparge Water: 20.58 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5.00 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.04 l of water at 70.6 C	64.4 C	75 min

Sparge: Batch sparge with 2 steps (6.27l, 14.31l) of 75.6 C water

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: 150.80 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.4
Carbonation Used: Bottle with 150.80 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

Lidt mindre ingefær næste gang (hvis der bliver en anden gang). Farve fin.