

#013 Abstraktion 2 - hyben og vildhonning

Engelsk pale ale (4 E)

Type: Extract
Batch Size: 10.00 l
Boil Size: 11.00 l
Boil Time: 60 min
End of Boil Vol: 9.11 l
Final Bottling Vol: 9.00 l
Fermentation: Ale, Two Stage

Date: 29 Dec 2013
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Mit setup
Efficiency: 80.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1.50 kg	Pale Liquid Extract (15.8 EBC)	Extract	1	75.0 %
0.30 kg	Sugar, Table (Sucrose) (2.0 EBC)	Sugar	2	15.0 %
15.00 g	Cluster [5.00 %] - Boil 45.0 min	Hop	3	14.9 IBUs
30.00 g	Rose Hips (Boil 15.0 mins)	Herb	4	-
1.0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23.66 ml]	Yeast	5	-
0.20 kg	Honey (2.0 EBC)	Sugar	6	10.0 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1.057 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 14.9 IBUs
Est Color: 13.8 EBC

Measured Original Gravity: 1.058 SG
Measured Final Gravity: 1.004 SG
Actual Alcohol by Vol: 7.1 %
Calories: 535.0 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 9.55 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 2.00 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

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

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

Volumes of CO2: 2.3
Carbonation Used: Bottle with 52.94 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

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