

#014 Pale Planet

Amerikansk pale ale (4 F)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.00 l
Boil Time: 60 min
End of Boil Vol: 28.11 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 07 Jul 2013
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Mit setup
Efficiency: 80.00 %
Est Mash Efficiency: 83.2 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	100.0 %
10.00 g	Summit [17.00 %] - Boil 60.0 min	Hop	2	15.9 IBUs
10.00 g	Summit [17.00 %] - Boil 30.0 min	Hop	3	12.2 IBUs
20.00 g	Summit [17.00 %] - Steep/Whirlpool 5.0 min	Hop	4	3.2 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	5	-
30.00 g	Summit [17.00 %] - Dry Hop 7.0 Days	Hop	6	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 5.5 %
Bitterness: 31.2 IBUs
Est Color: 8.6 EBC

Measured Original Gravity: 1.047 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 5.5 %
Calories: 429.9 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 13.62 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
Mash Out	Add 8.35 l of water at 95.4 C	75.6 C	10 min

Sparge: Fly sparge with 13.62 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: 128.45 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 128.45 g Table Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

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