

20 - Orange Pale Ale

American Pale Ale

Type: All Grain

Date: 09-11-2013

Batch Size (fermenter): 23,0 l

Brewer: Simon Lei Fredslund

Boil Size: 25,6 l

Asst Brewer:

Boil Time: 60 min

Equipment: Simons elgryde

End of Boil Volume 24,4 l

Brewhouse Efficiency: 72,00 %

Final Bottling Volume: 23,0 l

Est Mash Efficiency 73,6 %

Fermentation: Simon Ale, One stage

Taste Rating(out of 50): 40,0

Taste Notes: Frisk og letdrikkelig pale ale. Behagelig bitterhed og frisk humlearoma og helt fin kulsyre, selvom Kenneth sagde den måske var underkarboneret(!?). Ikke nok appelsinskal og kunne godt have forsøgt med lakrids også. Men dog en dejlig session beer.

Ingredients

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Amt	Name	Type	#	%/IBU
4950 g	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	90,0 %
275 g	Caraamber 60-80 ebc (70,0 EBC)	Grain	2	5,0 %
275 g	Hvede malt Pale (Maltbazaren) (4,0 EBC)	Grain	3	5,0 %
10 g	Magnum [13,00 %] - Boil 80,0 min	Hop	4	13,4 IBUs
14 g	Columbus/Tomahawk (Maltbazaren) [12,30 %] - Boil 30,0 min	Hop	5	13,0 IBUs
15 g	Columbus (Tomahawk) [12,30 %] - Boil 15,0 min	Hop	6	9,0 IBUs
12 g	Amarillo Gold [7,20 %] - Boil 10,0 min	Hop	7	3,4 IBUs
16,00 g	Orange Peel, Bitter (Boil 10,0 mins)	Spice	8	-
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,3 ml]	Yeast	9	-
12 g	Amarillo Gold [7,20 %] - Dry Hop 5,0 Days	Hop	10	0,0 IBUs
14 g	Centennial [10,00 %] - Dry Hop 0,0 Days	Hop	11	0,0 IBUs

Beer Profile

Est Original Gravity: 1,054 SG

Measured Original Gravity: 1,043 SG

Est Final Gravity: 1,012 SG

Measured Final Gravity: 1,006 SG

Estimated Alcohol by Vol: 5,6 %

Actual Alcohol by Vol: 4,8 %

Bitterness: 38,7 IBUs

Calories: 393,2 kcal/l

Est Color: 13,2 EBC

Mash Profile

Mash Name: Simons Mash

Total Grain Weight: 5500 g

Sparge Water: 20,4 l

Grain Temperature: 21,0 C

Sparge Temperature: 79,0 C

Tun Temperature: 21,0 C

Adjust Temp for Equipment: TRUE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Når vandet er varmt -> i med malten	Add 13,7 l of water and heat to 67,0 C over 0 min	67,0 C	60 min
Udmæskning	Heat to 76,0 C over 20 min	76,0 C	10 min

Sparge Step: Batch sparge with 2 steps (11,8l, 8,6l) of 79,0 C water

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle

Volumes of CO2: 2,2

Pressure/Weight: 115,54 g

Carbonation Used: Bottle with 115,54 g Table Sugar

Keg/Bottling Temperature: 21,1 C

Age for: 14,00 days

Fermentation: Simon Ale, One stage

Storage Temperature: 24,0 C

Notes

9. november 2013: Bryggedag

Mæskningen er for kort (60 min) og sparging for hurtig, så vildt dårlig effektivitet.

Temperaturen er dog fin på 65 grader. Vandet blev varmet op til 70 inden malten kom i.

Glemte at købe friske appelsiner, så det er kun tørret appelsinskal der kom i.

26. november 2013:

Tilsat 26 g humle i pellets efter 17 dage. Forventer at det skal være der i fem dage.

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