

31 - Augusta & Nora

Amerikansk hvedeøl (7 D)

Type: All Grain
Batch Size: 22,00 l
Boil Size: 25,45 l
Boil Time: 80 min
End of Boil Vol: 23,92 l
Final Bottling Vol: 20,50 l
Fermentation: Ale, Single Stage

Date: 22 Jul 2016
Brewer: Simon Lei Fredslund
Asst Brewer:
Equipment: Simons elgryde
Efficiency: 68,00 %
Est Mash Efficiency: 71,1 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
0,20 kg	Rice Hulls (0,0 EBC)	Adjunct	1	4,3 %
2,25 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	2	47,9 %
2,02 kg	Wheat Malt, Ger (3,9 EBC)	Grain	3	43,1 %
0,22 kg	Acid Malt (5,9 EBC)	Grain	4	4,8 %
11,00 g	Hallertau Magnum [14,00 %] - Boil 60,0 min	Hop	5	18,6 IBUs
10,00 g	Nelson Sauvin [12,00 %] - Boil 5,0 min	Hop	6	2,9 IBUs
5,00 g	Coriander Seed (Boil 5,0 mins)	Spice	7	-
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	8	-
15,00 g	Citra [12,00 %] - Dry Hop 7,0 Days	Hop	9	0,0 IBUs
10,00 g	Mosaic (HBC 369) [12,25 %] - Dry Hop 7,0 Days	Hop	10	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,044 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 4,2 %
Bitterness: 21,5 IBUs
Est Color: 7,8 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 17,90 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,70 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 16,26 l of water at 74,0 C	68,9 C	45 min

Sparge: Batch sparge with 2 steps (3,18l, 14,73l) 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: 109,72 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 109,72 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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