

ØLB Nr. 55 Plus Løjm Sand APA

American Pale Ale (10 A)

Type: All Grain
Batch Size: 230,00 l
Boil Size: 254,25 l
Boil Time: 90 min
End of Boil Vol: 243,75 l
Final Bottling Vol: 225,00 l
Fermentation: Ale, Two Stage

Date: 15 Mar 2014
Brewer: Per Steffen, Mogens, Leif, Steen og Nis
Asst Brewer:
Equipment: 1 Blichmann BoilerMaker 55 Gallon (200 l) 100%
Efficiency: 77,00 %
Est Mash Efficiency: 78,3 %
Taste Rating: 0,0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 307,32 l
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
140,00 l	Øster Løgum Vand	Water	1	-
135,00 l	Øster Løgum Vand	Water	2	-
40,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	3	-
40,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	4	-
25,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	5	-
15,00 g	Salt (Mash 60,0 mins)	Water Agent	6	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
37,00 kg	Fuglsang Pilsner (2 Row) DK (3,0 EBC)	Grain	7	74,0 %
7,00 kg	Fuglssang Munich Malt (14,0 EBC)	Grain	8	14,0 %
6,00 kg	Wheat Malt, Ger (3,9 EBC)	Grain	9	12,0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 133,40 l of water at 75,8 C	68,0 C	60 min
Mash Out	Add 0,02 l of water and heat to 76,0 C over 15 min	76,0 C	10 min

- Sparge Water Acid:
- Fly sparge with 173,90 l water at 75,6 C
- Add water to achieve boil volume of 254,25 l
- Estimated pre-boil gravity is 1,048 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
400,00 g	Cascade [5,50 %] - Boil 90,0 min	Hop	10	20,0 IBUs

Steeped Hops

Amt	Name	Type	#	%/IBU
100,00 g	Cascade [6,00 %] - Steep/Whirlpool 60,0 min	Hop	11	2,5 IBUs

- Estimated Post Boil Vol: 243,75 l and Est Post Boil Gravity: 1,052 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 230,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
3,0 pkg	SafAle English Ale 35 gr (DCL/Fermentis #S-04 i 35 gr pkgs) [23,66 ml]	Yeast	12	-

- Measure Actual Original Gravity _____ (Target: 1,052 SG)
- Measure Actual Batch Volume _____ (Target: 230,00 l)
- Add water if needed to achieve final volume of 230,00 l

Fermentation

- 15 Mar 2014 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- 19 Mar 2014 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,015 SG)
- Date Bottled/Kegged: 29 Mar 2014 - Carbonation: Bottle with 1274,72 g Corn Sugar
- Age beer for 30,00 days at 18,3 C
- 28 Apr 2014 - Drink and enjoy!

Notes

+ 50 liter kold vand ved endt afslutning af urtekojning, når der pumpes urt over i gæringstanken, således at der er 200 liter øl i gæringstanken