

# ØLB Nr. 62 Løjm Sand

American Pale Ale (10 A)

**Type:** All Grain  
**Batch Size:** 230,00 l  
**Boil Size:** 202,17 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 191,67 l  
**Final Bottling Vol:** 215,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 10 Jan 2015  
**Brewer:** Per, Mogens, Leif, Steen og Nis  
**Asst Brewer:**  
**Equipment:** 1 Blichmann BoilerMaker 55 Gallon (200 l) 100%  
**Efficiency:** 73,00 %  
**Est Mash Efficiency:** 74,3 %  
**Taste Rating:** 0,0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 307,24 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
35,00 kg	Fuglsang Pilsner (2 Row) DK (3,0 EBC)	Grain	7	67,3 %
10,00 kg	Fuglssang Munich Malt (14,0 EBC)	Grain	8	19,2 %
7,00 kg	Wheat Malt, Ger (3,9 EBC)	Grain	9	13,5 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 138,61 l of water at 73,0 C	66,7 C	60 min

- Sparge Water Acid:
- Batch sparge with 3 steps (Drain mash tun , 68,39l, 68,39l) of 75,6 C water
- Add water to achieve boil volume of 202,17 l
- Estimated pre-boil gravity is 1,060 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
400,00 g	Hallertauer Hersbrucker [4,00 %] - Boil 90,0 min	Hop	10	13,1 IBUs
100,00 g	Amarillo Gold [8,50 %] - Boil 60,0 min	Hop	11	7,2 IBUs

## Steeped Hops

Amt	Name	Type	#	%/IBU
100,00 g	Amarillo Gold [8,50 %] - Steep/Whirlpool 60,0 min	Hop	12	3,6 IBUs

- Estimated Post Boil Vol: 191,67 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
10,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	13	-

- 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

- 10 Jan 2015 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- 14 Jan 2015 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,013 SG)
- Date Bottled/Kegged: 24 Jan 2015 - Carbonation: Bottle with 993,65 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 23 Feb 2015 - Drink and enjoy!

Notes

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