

ØLB Nr. 69 Løjm Sand

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: 210,00 l
Fermentation: Ale, Single Stage

Date: 08 Aug 2015
Brewer: Per, Mogens, Leif, Steen og Nis
Asst Brewer:
Equipment: 1a. Blichmann BoilerMaker 55 Gallon (230 l) 100%
Efficiency: 74,00 %
Est Mash Efficiency: 75,3 %
Taste Rating: 0,0



Taste Notes:

Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 312,33 l
- ☐ Mash Water Acid:
- ☐

Water Prep

Amt	Name	Type	#	%/IBU
70,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	1	-
40,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	2	-
35,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	3	-
10,00 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	4	-
10,00 g	Salt (Mash 60,0 mins)	Water Agent	5	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
35,00 kg	Fuglsang Pilsner (2 Row) DK (3,0 EBC)	Grain	6	63,6 %
8,00 kg	Wheat Malt, Ger (3,9 EBC)	Grain	7	14,5 %
7,00 kg	Fuglsang Munich Malt (14,0 EBC)	Grain	8	12,7 %
5,00 kg	Caramel/Crystal Malt - 30L (59,1 EBC)	Grain	9	9,1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 146,44 l of water at 74,1 C	66,7 C	60 min

- ☐ Sparge Water Acid:
- ☐ Batch sparge with 3 steps (Drain mash tun , 82,94l, 82,94l) of 75,6 C water
- ☐ Add water to achieve boil volume of 254,25 l
- ☐ Estimated pre-boil gravity is 1,051 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
500,00 g	Cascade [5,50 %] - Boil 90,0 min	Hop	10	26,9 IBUs
100,00 g	Cascade [5,50 %] - Boil 60,0 min	Hop	11	5,0 IBUs
60,00 g	Klar urt (Boil 15,0 mins)	Fining	12	-

- ☐ Estimated Post Boil Vol: 243,75 l and Est Post Boil Gravity: 1,055 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
4,0 pkg	SafAle English Ale 35 gr (DCL/Fermentis #S-04 i 35 gr pkgs) [23,66 ml]	Yeast	13	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,055 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 230,00 l)
- ☐ Add water if needed to achieve final volume of 230,00 l

Fermentation

- ☐ 08 Aug 2015 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
400,00 g	Amarillo Gold [8,50 %] - Dry Hop 5,0 Days	Hop	14	0,0 IBUs

- ☐ Measure Final Gravity: _____ (Estimate: 1,014 SG)
- ☐ Date Bottled/Kegged: 22 Aug 2015 - Carbonation: Bottle with 1123,95 g Table Sugar
- ☐ Age beer for 30,00 days at 18,3 C
- ☐ 21 Sep 2015 - Drink and enjoy!

Notes