

ØLB Nr. 85 Bager Henrik

Mild Ale (1 5)

Type: All Grain
Batch Size: 50,00 l
Boil Size: 66,75 l
Boil Time: 90 min
End of Boil Vol: 56,25 l
Final Bottling Vol: 46,50 l
Fermentation: Ale, Single Stage

Date: 11 Mar 2017
Brewer: ØL
Asst Brewer:
Equipment: 1 Blichmann BoilerMaker 55 Gallon (50 l) 25%
Efficiency: 72,00 %
Est Mash Efficiency: 77,8 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 1,50 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 104,51 l
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	CHATEAU CARA CLAIR (5,5 EBC)	Grain	1	64,5 %
1,00 kg	CHATEAU MUNICH LIGHT® (15,0 EBC)	Grain	2	12,9 %
1,00 kg	Chateau Melano Light (40,0 EBC)	Grain	3	12,9 %
0,50 kg	CHATEAU PALE ALE (8,5 EBC)	Grain	4	6,5 %
0,25 kg	CHATEAU OAT (2,3 EBC)	Grain	5	3,2 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 50,21 l of water at 70,4 C	66,7 C	60 min

- Sparge Water Acid:
- Fly sparge with 54,30 l water at 75,6 C
- Add water to achieve boil volume of 66,75 l
- Estimated pre-boil gravity is 1,027 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
40,00 g	Amarillo [9,20 %] - Boil 60,0 min	Hop	6	18,0 IBUs
10,00 g	Klar urt (Boil 15,0 mins)	Fining	7	-
1,00 tsp	Yeast Nutrient (Boil 15,0 mins)	Other	8	-
25,00 g	Perle 6 [6,00 %] - Boil 10,0 min	Hop	9	2,7 IBUs
25,00 g	Citra [12,00 %] - Boil 5,0 min	Hop	10	2,9 IBUs
20,00 g	Citra [12,00 %] - Boil 0,0 min	Hop	11	0,0 IBUs

- Estimated Post Boil Vol: 56,25 l and Est Post Boil Gravity: 1,033 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 50,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
3,0 pkg	English Ale (White Labs #WLP002) [35,49 ml]	Yeast	12	-

- Measure Actual Original Gravity _____ (Target: 1,033 SG)
- Measure Actual Batch Volume _____ (Target: 50,00 l)
- Add water if needed to achieve final volume of 50,00 l

Fermentation

- 11 Mar 2017 - 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
75,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	13	0,0 IBUs

- Measure Final Gravity: _____ (Estimate: 1,011 SG)
- Date Bottled/Kegged: 25 Mar 2017 - Carbonation: Bottle with 248,87 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 24 Apr 2017 - Drink and enjoy!

Notes

A refreshing and hoppy summer ale from Black Cat Brewing. A San Diego Mild? Is there really such a thing? Of course there is. Why can only a malty and flat british ales be milds? We say to Hell with style guide lines and brew interesting and tasty beers. As should you.