

Error Ale - #2

American Brown Ale (10 C)

Type: All Grain

Batch Size: 25.00 l

Boil Size: 30.04 l

Boil Time: 60 min

End of Boil Vol: 27.04 l

Final Bottling Vol: 24.00 l

Fermentation: Ale, Single Stage

Taste Notes:

Date: 29 Sep 2015

Brewer: Kristian H. Andersen

Asst Brewer:

Equipment: KHA's HERMS setup

Efficiency: 72.00 %

Est Mash Efficiency: 74.9 %

Taste Rating: 30.0



Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 36.92 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	72.7 %
0.75 kg	Caramunich Malt (110.3 EBC)	Grain	2	10.9 %
0.37 kg	Carafa I (663.9 EBC)	Grain	3	5.5 %
0.37 kg	Caramel/Crystal Malt -120L (236.4 EBC)	Grain	4	5.5 %
0.37 kg	Munich Malt (17.7 EBC)	Grain	5	5.5 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 18.33 l of water at 74.9 C	67.0 C	60 min
Mash Out	Heat to 75.6 C over 20 min	75.6 C	10 min

- Fly sparge with 18.60 l water at 75.6 C

- Add water to achieve boil volume of 30.04 l
- Estimated pre-boil gravity is 1.050 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
40.00 g	Challenger [7.50 %] - Boil 60.0 min	Hop	6	26.4 IBUs
30.00 g	Goldings, East Kent [5.00 %] - Boil 60.0 min	Hop	7	13.2 IBUs
1.32 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-
40.00 g	Cascade [5.50 %] - Boil 5.0 min	Hop	9	3.9 IBUs

- Estimated Post Boil Vol: 27.04 l and Est Post Boil Gravity: 1.058 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-

- Measure Actual Original Gravity _____ (Target: 1.058 SG)
- Measure Actual Batch Volume _____ (Target: 25.00 l)
- Add water if needed to achieve final volume of 25.00 l

Fermentation

- 29 Sep 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
40.00 g	Cascade [5.50 %] - Dry Hop 14.0 Days	Hop	11	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 13 Oct 2015 - Carbonation: Bottle with 160.44 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 12 Nov 2015 - Drink and enjoy!

Notes