

Brewing Steps: Blonde pomme grenade canneberge 32-33-34

American Pale Ale

Type: All Grain

Batch Size (fermenter): 46.00 l

Boil Size: 61.22 l

Boil Time: 60 min

Final Bottling Volume: 43.20 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 2017-01-21

Brewer: Alexandre Pigeon

Asst Brewer:

Equipment: Alexandre Kit

Brewhouse Efficiency: 73.00

Taste Rating(out of 50): 30.0

Prepare for Brewing					
	Clean and Prepare Brewing Equipment				
	Total Water Needed: 71.74 l				
	<u>Water Prep</u>				
	Amt	Name	Type	#	%/IBU
	36.00 l	Distilled Water	Water	1	-
	10.00 l	Saint-Augustin	Water	2	-
	0.50 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	3	-
	0.20 g	Salt (Mash 60.0 mins)	Water Agent	4	-
	0.10 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	5	-
Mash or Steep Grains					
	<u>Mash Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	8.00 kg	Pale Malt (2 Row) US (2.0 SRM)	Grain	6	76.2 %
	2.00 kg	Cara-Pils/Dextrine (2.0 SRM)	Grain	7	19.0 %
	0.50 kg	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	8	4.8 %
	<u>Mash Steps</u>				
	Name	Description	Step Temperature	Step Time	
	Mash In	Add 27.38 l of water at 74.0 C	65.6 C	75 min	
	Fly sparge with 44.35 l water at 75.6 C				
Boil Wort					
	Add water to achieve boil volume of 61.22 l				
	Estimated pre-boil gravity is 1.042 SG				
	<u>Boil Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	50.00 g	Goldings, East Kent [5.00 %] - Boil 60.0 min	Hop	9	12.9 IBUs
	2.00 Items	Whirlfloc Tablet (Boil 30.0 mins)	Fining	10	-
	25.00 g	Goldings, East Kent [5.00 %] - Boil 10.0 min	Hop	11	2.3 IBUs
	Estimated Post Boil Vol: 54.41 l and Est Post Boil Gravity: 1.050 SG				
Cool and Prepare Fermentation					
	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 46.00 l				
	Measure Actual Original Gravity _____ (Target: 1.050 SG)				
	Measure Actual Batch Volume _____ (Target: 46.00 l)				
Fermentation					
	2017-01-21 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)				
	2017-01-25 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1.011 SG)				
	Date Bottled/Kegged: 2017-02-04 - Carbonation: Bottle with 254.10 g Corn Sugar				
	Age beer for 30.00 days at 18.3 C				
	2017-03-06 - Drink and enjoy!				
Notes					
Séparer une cuve de 23L dans 2 touries. Dans une, ajouter 3 pommes grenades épluchées et broyé. Dans l'autre, ajouter 1 kg de canneberge. L'autre cuve de 23L sera utilisé pour la blonde houblonnée.					
Created with BeerSmith					