

Vor 70% an recepten anten alt ~~der~~ Volymen Preboil

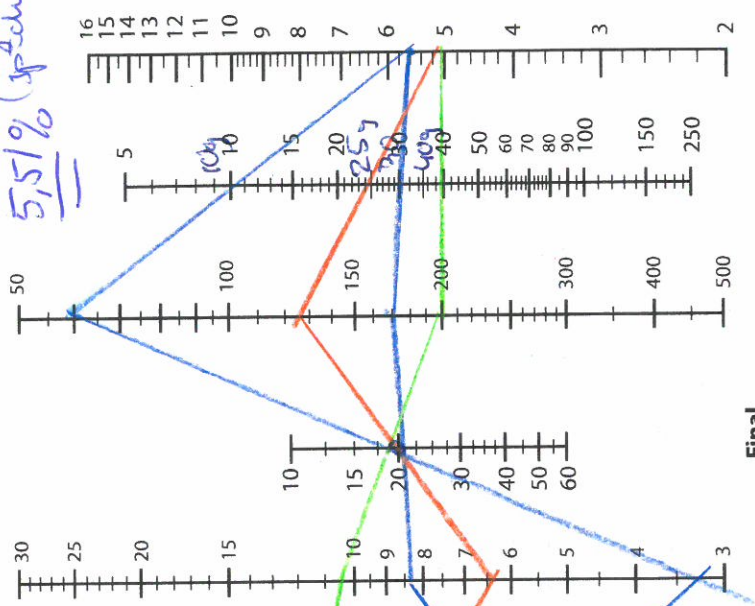
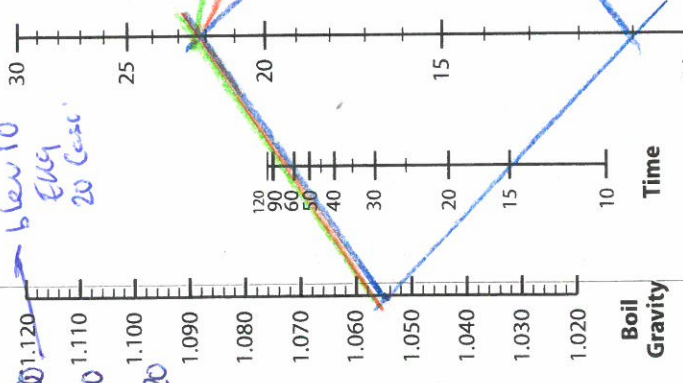
Pale Ale 80% 4,2
 Gjusterand 6% ca 300 ca 10°C
 (mystrat (40%) 9% 6420 → 468g
 ca 56g
 präskä vid 69°C @ 60 min

Incidentberedskapen
 Bitter. Version 3
 BB#22
 Eg jäsarkulens kostnader
 → English Strong Extra Special Bitter

Hunde
 EUC @ 60 ca 5,5 109
 Cascade @ 60 ca 5,5 40g
 Fuggle @ 60 ca 5,5 25g
 EUC @ 15 → 28g 1120
 Fuggle @ 1 42g 1110
 Fuggle @ 100hwh - 18g 20

2,5 liter by → 12,5 liter + 25 liter
 deadspace. FG 1018
 5,51% (p.d.)
 2,5 liter blev det till
 @ 5,5 vid 60°C

Nomograph for IBU Calculations
 Grams and Liters



~~härta tillg not (bimool?)~~

Väl ha höffamerand
 Wyeast 1028

0,4 2,18 (69-23) 5

How to Brew by John Palmer c. 2006
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4,18 - 15 = 6,1°C

69 + 6 + 2,5 = 77,5°C

1 ml proteoluc @ 15
 22g skumtär @ 15
 Valdeist klar vort!!

74 + 22 + 15 = 111 @ 60
 9 @ 15 ⇒ 44 + 9 x 50 ...

och 40g fuggle @ 1
 20g fuggle @ 100

Preboil eg liter tjepe.
 4 literis sig. 15-8 = 7 liter
 6-11 24 → 14 liter + 3
 lathallen = 17
 5 · 0,4 = 2 liter 4 = 2 liter
 Preboil blev 1056
 6,25 ml per liter fack.
 24 liter → 20,4 liter Postboil
 1060
 5,51% (p.d.)
 1060
 5,51% (p.d.)
 1060

4 ml
 4 ml → gen pH 5,53
 (ok. ca...)

Bitter ska vara hög i
 gypsen enligt
 Designing Great Beers
 m p 189,9
 mg/liter
 SO₄²⁻
 8g gypsen i 1 liter
 3g NaCl i 1 liter.
 SO₄²⁻/NaCl = 2,4
 More bitter

20°C på 21°C
 WLP 022
 Essex Ale Yeast