191 Cherry Ale 2

Belgisk blond (10 A)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 22,83 L
Boil Time: 60 min
End of Boil Vol: 20,83 L
Final Bottling Vol: 18,80 L
Fermentation: Ale, Two Stage

Date: 01 Dec 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
6,50 kg	Chateau Pale Ale (8,0 EBC)	Grain	2	84,4 %	4,24 L
0,40 kg	Wheat Malt, Ger (3,9 EBC)	Grain	3	5,2 %	0,26 L
0,40 kg	Wheat, Flaked (3,2 EBC)	Grain	4	5,2 %	0,26 L
10,00 g	Hallertau Blanc [9,60 %] - Boil 45,0 min	Hop	5	9,4 IBUs	-
0,40 kg	Sugar, Table (Sucrose) [Primary] (2,0 EBC)	Sugar	6	5,2 %	0,25 L
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66…	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,086 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 9,3 %
Bitterness: 9,4 IBUs
Est Color: 16,0 EBC

Measured Original Gravity: 1,067 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 6,8 %
Calories: 640,2 kcal/l

Mash Profile

Mash Name: Single Infusion
Sparge Water: 5,35 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,66
Measured Mash PH: 0,00

Total Grain Weight: 7,70 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 26,00 L of water at 70,7 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 5,35 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 100,62 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 100,62 g Table Sugar
Carbonation (from Meas Vol): Bottle with 112,40 g Table Sugar
Age for: 30,00 days

Notes

40% RO vand

liv aflivet 72 grader i over 15 sekunder eller 63 grader i over ½ time inde saft tilsættes.

Tilsættes 4,5L kirsebærsaft.

T-58: gæres ved stuetemperatur.

Sedimentation: Medium (bundfældningsevne)

Attenuation: 72-78% (forgæringsgrad)

Alkoholtolerence: 9-11%

Gæringstemperatur: 12-25 grader

9L sparge

Kølet uden låg.

Ca. 22L i plastspand med hvidt skruelåg i bryggers ved ca. 16 grader.

400g sukker glemt. Tilsat næste dag efter at være opløst i kogende vand. 7 SG lagt til målt OG.

13/12:

21L varmet til 67 i grader 1 minut derefter 65 grader i 7 minutter og fordelt på 2 fade

14,5L tilsat 4,5L sur kirsebærjuice
6,5L tilsat 3L sur kirsebærjuice

Created with BeerSmith