

# Dead Pony Club V1 - DIYDOG

American Pale Ale (18 B)

**Batch Size:** 25,00 l  
**Boil Size:** 30,50 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 26,00 l  
**Final Bottling Vol:** 23,00 l

**Date:** 01 May 2016  
**Brewer:** Morten  
**Equipment:** Electric BIAB (25L) Sparge  
**Efficiency:** 72,00 %  
**Fermentation:** Ale, Single Stage



## Prepare for Brewing

- Prepare Yeast / Yeast Starter
- Clean and Prepare Brewing Equipment
- Check ingredients list
- Heat Mash Water: 24,13 l
- Heat Sparge Water: 10,53 l to 78,0 C
- Total Water Needed: 34,66 l

## Water Prep

Amt	Name	Type	#	%/IBU
5,00 g	Calcium Sulfate - Gypsum - CaSo4 (Mash 60,0 mins)	Water Agent	1	-
3,00 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	2	-

## Mash Ingredients

Amt	Name	Type	#	%/IBU
2,20 kg	Maris Otter (TFS) (5,0 EBC)	Grain	3	53,0 %
1,00 kg	Pale Malt (W) (5,0 EBC)	Grain	4	24,1 %
0,70 kg	Caramalt (TFS) (30,0 EBC)	Grain	5	16,9 %
0,20 kg	Crystal Malt 150 (C) (170,0 EBC)	Grain	6	4,8 %
0,05 kg	Carafa Special I (W) (900,0 EBC)	Grain	7	1,2 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 24,13 l of water and heat to 65,0 C over 0 min	65,0 C	60 min
Mash Out	Heat to 78,0 C over 15 min	78,0 C	10 min

- Fly sparge with 10,53 l water at 78,0 C
- Estimated pre-boil gravity is 1,030 SG \_\_\_\_\_ SG
- Add water to achieve pre-boil gravity \_\_\_\_\_ l (30,50 l)

## Pre-Boil Preparations

- Calibrate Refractometer
- Disinfect the fermenter
- Disinfect the O2 diffuser stone
- Measure hops
- Prepare hop-bags
- Disinfect the chiller

## Boil Ingredients

Amt	Name	Type	#	%/IBU
6,75 g	Citra (2014) [13,50 %] - Boil 60,0 min	Hop	8	11,0 IBUs
6,75 g	Simcoe (2015) [13,20 %] - Boil 60,0 min	Hop	9	10,8 IBUs
6,75 g	Citra (2014) [13,50 %] - Boil 30,0 min	Hop	10	8,5 IBUs
6,75 g	Simcoe (2015) [13,20 %] - Boil 30,0 min	Hop	11	8,3 IBUs

- Measured 30 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Measured 60 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Measured 90 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Estimated Post Boil Vol: 26,00 l
- Measured 30 min Boil Gravity: \_\_\_\_\_ SG
- Measured 60 min Boil Gravity: \_\_\_\_\_ SG
- Measured 90 min Boil Gravity: \_\_\_\_\_ SG
- Estimated Post Boil Gravity: \_\_\_\_\_ 1.037 SG

## Cool and Transfer Wort

- Turn off HEAT !!
- Cool wort to fermentation temperature
- CLOSE Crane on fermenter !!
- 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	Edinburgh Ale (White Labs #WLP028) [35,49 ml]	Yeast	12	-

- Measure Actual Original Gravity \_\_\_\_\_ (1,037 SG)       Added \_\_\_\_\_ l of water to achieve 25,00 l  
 Measure Actual Batch Volume \_\_\_\_\_ (25,00 l)       Final Pre-Ferment Batch Volume \_\_\_\_\_ l

### Fermentation

- 01 May 2016 - 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 (2014) [13,50 %] - Dry Hop 5,0 Days	Hop	13	0,0 IBUs
62,50 g	Mosaic (2014) [13,50 %] - Dry Hop 5,0 Days	Hop	14	0,0 IBUs
50,00 g	Simcoe (2015) [13,20 %] - Dry Hop 5,0 Days	Hop	15	0,0 IBUs

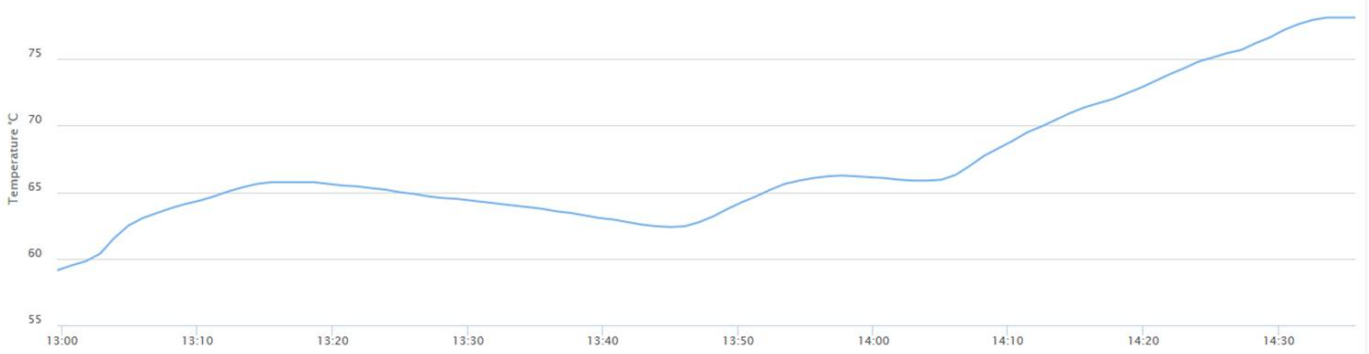
- Estimate Final Gravity: 1,008 SG       Carbonation: Keg with 86,48 KPA (bar= KPA/100)  
 Measure Final Gravity: \_\_\_\_\_       Age beer for 30,00 days at 18,3 C  
 Date Bottled/Kegged: 15 May 2016       14 Jun 2016 - Drink and enjoy!

### Notes

Ble en tanke mørkerer      gang.      av DPC  
 Halvér Carafa Special I (W) neste      Humlet med Svartediket + halvparten      1.011 SG

### Mash – Dead Pony Club – Session Pale Ale

From  To



### Ferment – Dead Pony Club – Session Pale Ale

From  To

