

# Dead Pony Club - V2-40L

American Pale Ale (18 B)

**Batch Size:** 40,00 l  
**Boil Size:** 46,10 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 41,60 l  
**Final Bottling Vol:** 38,00 l

**Date:** 07 Jul 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: 40,00 l
- Heat Sparge Water: 14,21 l to 78,0 C
- Total Water Needed: 54,21 l

## Water Prep

Amt	Name	Type	#	%/IBU
10,00 g	Calcium Chloride - CaCl2 (Mash 60,0 mins)	Water Agent	1	-
8,00 g	Calcium Sulfate - Gypsum - CaSo4 (Mash 60,0 mins)	Water Agent	2	-

## Mash Ingredients

Amt	Name	Type	#	%/IBU
6,10 kg	Maris Otter (M) (5,0 EBC)	Grain	3	75,3 %
1,30 kg	Caramalt (TFS) (30,0 EBC)	Grain	4	16,0 %
0,70 kg	Crystal Malt 150 (170)(C) (170,0 EBC)	Grain	5	8,6 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 40,00 l of water and heat to 67,0 C over 0 min	67,0 C	60 min
Mash Out	Heat to 78,0 C over 15 min	78,0 C	10 min

- Fly sparge with 14,21 l water at 78,0 C
- Estimated pre-boil gravity is 1,039 SG \_\_\_\_\_ SG
- Add water to achieve pre-boil gravity \_\_\_\_\_ l (46,10 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
11,00 g	Citra (2014) [13,50 %] - Boil 60,0 min	Hop	6	10,4 IBUs
11,00 g	Simcoe (2015) [13,20 %] - Boil 60,0 min	Hop	7	10,1 IBUs
11,00 g	Citra (2014) [13,50 %] - Boil 30,0 min	Hop	8	8,0 IBUs
11,00 g	Simcoe (2015) [13,20 %] - Boil 30,0 min	Hop	9	7,8 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: 41,60 l
- Measured 30 min Boil Gravity: \_\_\_\_\_ SG
- Measured 60 min Boil Gravity: \_\_\_\_\_ SG
- Measured 90 min Boil Gravity: \_\_\_\_\_ SG
- Estimated Post Boil Gravity: 1,045 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 40,00 l

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2,0 pkg	Dry English Ale (White Labs #WLP007) [35,49 ml]	Yeast	10	-

- Measure Actual Original Gravity \_\_\_\_\_ (1,045 SG)       Added \_\_\_\_\_ l of water to achieve 40,00 l  
 Measure Actual Batch Volume \_\_\_\_\_ (40,00 l)       Final Pre-Ferment Batch Volume \_\_\_\_\_ l

### Fermentation

- 07 Jul 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
100,00 g	Cascade (2014) [5,60 %] - Dry Hop 5,0 Days	Hop	11	0,0 IBUs
80,00 g	Mosaic (2014) [13,50 %] - Dry Hop 5,0 Days	Hop	12	0,0 IBUs
64,00 g	Citra (2014) [13,50 %] - Dry Hop 5,0 Days	Hop	13	0,0 IBUs
48,00 g	Amarillo (2014) [9,20 %] - Dry Hop 5,0 Days	Hop	14	0,0 IBUs

- Estimate Final Gravity: 1,011 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: 21 Jul 2016       20 Aug 2016 - Drink and enjoy!

### Notes

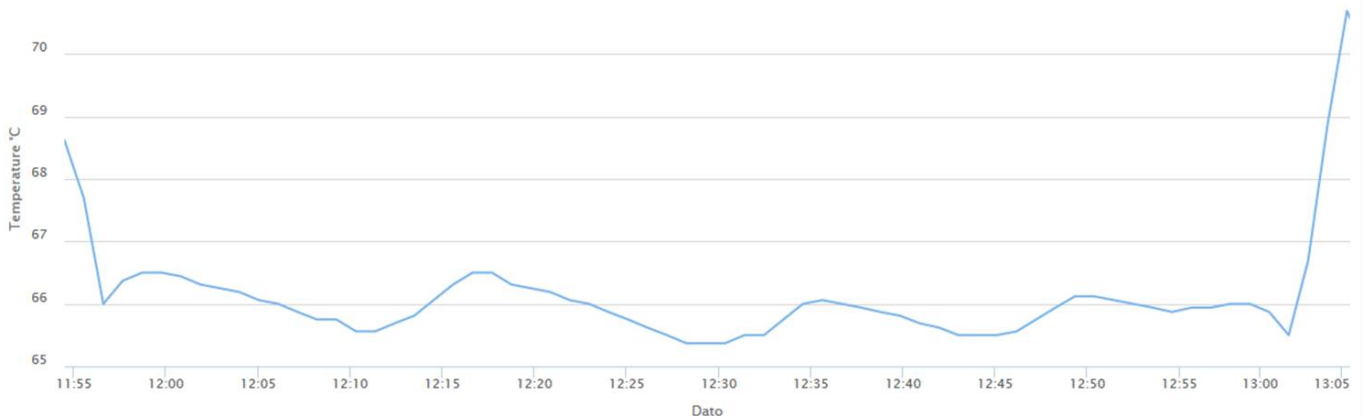
Første versjon ble meget bra. Her har jeg justert opp temperaturen 2 grader for å få mer fylde, samt tatt bort

Carafa1. Økt OG noe. Økt forventer ABV fra 3,8% til 4,3%  
Blandet tørrhumleskjema fra DPC og

Svartediket. Fjernet Simcoe fra tørrhumling.  
Skallert oppskriften fra 25 til 40 liter

### Mash – Dead Pony Club v2 – Session Pale Ale – 15L + 21L

From  To



### Ferment – Dead Pony Club v2 – Session Pale Ale – 15L + 21L

From  To

