

Pacific Golden Ale -DPC-40L

British Golden Ale (12 A)

Batch Size: 40,00 l
Boil Size: 46,17 l
Boil Time: 90 min
End of Boil Vol: 41,67 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: 38,52 l
- Heat Sparge Water: 15,46 l to 78,0 C
- Total Water Needed: 53,98 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
6,50 kg	Maris Otter (M) (5,0 EBC)	Grain	3	83,3 %
1,30 kg	Caramalt (TFS) (30,0 EBC)	Grain	4	16,7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 38,52 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 15,46 l water at 78,0 C
- Estimated pre-boil gravity is 1,038 SG _____ SG
- Add water to achieve pre-boil gravity _____ l (46,17 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	5	10,5 IBUs
11,00 g	Simcoe (2015) [13,20 %] - Boil 60,0 min	Hop	6	10,2 IBUs
11,00 g	Citra (2014) [13,50 %] - Boil 30,0 min	Hop	7	8,0 IBUs
11,00 g	Simcoe (2015) [13,20 %] - Boil 30,0 min	Hop	8	7,9 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: 41,67 l
- Measured 30 min Boil Gravity: _____ SG
- Measured 60 min Boil Gravity: _____ SG
- Measured 90 min Boil Gravity: _____ SG
- Estimated Post Boil Gravity: _____ 1,044 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	9	-

- Measure Actual Original Gravity _____ (1,044 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	10	0,0 IBUs
80,00 g	Mosaic (2014) [13,50 %] - Dry Hop 5,0 Days	Hop	11	0,0 IBUs
64,00 g	Citra (2014) [13,50 %] - Dry Hop 5,0 Days	Hop	12	0,0 IBUs
48,00 g	Amarillo (2014) [9,20 %] - Dry Hop 5,0 Days	Hop	13	0,0 IBUs

- Estimate Final Gravity: 1,010 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
Siden den ligner så lite på DPC, har jeg døpt den om til Pacific Golden Ale

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

From Jul 7, 2016 To Jul 7, 2016



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

From Jul 7, 2016 To Aug 1, 2016

