

AG047 Rogers

Ordinary Bitter (11 A)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 30.63 l
Boil Time: 60 min
End of Boil Vol: 27.23 l
Final Bottling Vol: 21.60 l
Fermentation: Ale, Two Stage

Date: 12 Feb 2016
Brewer: Earle
Asst Brewer:
Equipment: My 40L Crown Urn (10 Gal/40 L) - BIAB
Efficiency: 75.00 %
Est Mash Efficiency: 85.4 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 32.92 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
1.65 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5.9 EBC)	Grain	1	44.0 %
0.80 kg	Munich II (Weyermann) (16.7 EBC)	Grain	2	21.3 %
0.80 kg	Vienna Malt (Weyermann) (5.9 EBC)	Grain	3	21.3 %
0.20 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	4	5.3 %
0.20 kg	Carapils (Weyermann) (3.9 EBC)	Grain	5	5.3 %
0.10 kg	Chocolate Wheat (Weyermann)(Jul 12) (1100.0 EBC)	Grain	6	2.7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 32.92 l of water at 72.9 C	70.0 C	30 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 30.63 l
- Estimated pre-boil gravity is 1.033 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
10.00 g	Liberty (Oct 15) [4.00 %] - Boil 60.0 min	Hop	7	4.5 IBUs
15.00 g	Cascade [5.50 %] - Boil 20.0 min	Hop	8	5.6 IBUs
15.00 g	Galaxy [14.00 %] - Boil 20.0 min	Hop	9	14.3 IBUs
5.00 g	Brewbrite (Jul 15) (Boil 5.0 mins)	Fining	10	-

- Estimated Post Boil Vol: 27.23 l and Est Post Boil Gravity: 1.038 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 23.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	11	-

- Measure Actual Original Gravity _____ (Target: 1.038 SG)
- Measure Actual Batch Volume _____ (Target: 23.00 l)
- Add water if needed to achieve final volume of 23.00 l

Fermentation

- 12 Feb 2016 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
- 16 Feb 2016 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)

- Date Bottled/Kegged: 26 Feb 2016 - Carbonation: Bottle with 127.05 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 27 Mar 2016 - Drink and enjoy!

Notes