

AG054 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: 32.89 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 | 44.6 % |
| 0.80 kg | Munich II (Weyermann) (16.7 EBC) | Grain | 2 | 21.6 % |
| 0.80 kg | Vienna Malt (Weyermann) (5.9 EBC) | Grain | 3 | 21.6 % |
| 0.20 kg | Caramel/Crystal Malt - 60L (118.2 EBC) | Grain | 4 | 5.4 % |
| 0.20 kg | Carapils (Weyermann) (3.9 EBC) | Grain | 5 | 5.4 % |
| 0.05 kg | Chocolate Wheat (Weyermann)(Jul 12) (1100.0 EBC) | Grain | 6 | 1.4 % |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|------------------|--------------------------------|------------------|-----------|
| Saccharification | Add 32.89 l of water at 72.8 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 1.032 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|---|--------|----|-----------|
| 10.00 g | Liberty (Oct 15) [4.00 %] - Boil 60.0 min | Hop | 7 | 4.5 IBUs |
| 19.00 g | Cascade (Apr 16) [5.10 %] - Boil 20.0 min | Hop | 8 | 6.6 IBUs |
| 15.00 g | Galaxy (Apr 2016) [13.40 %] - Boil 20.0 min | Hop | 9 | 13.8 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