

Törgubben

Dates

Date Brewed:	11 Nov 2012	Date Racked:	11 Nov 2012
Date Packaged:	11 Nov 2012	Date Ready:	11 Nov 2012

Selected Style and BJCP Guidelines

19A-Strong Ale-Old Ale

Minimum OG:	1.060 SG	Maximum OG:	1.090 SG
Minimum FG:	1.015 SG	Maximum FG:	1.022 SG
Minimum IBU:	30 IBU	Maximum IBU:	60 IBU
Minimum Color:	10.0 SRM	Maximum Color:	22.0 SRM

Recipe Overview

Target Wort Volume Before Boil:	26.00 l	Actual Wort Volume Before Boil:	26.00 l
Target Wort Volume After Boil:	23.00 l	Actual Wort Volume After Boil:	23.00 l
Target Volume Transferred:	20.00 l	Actual Volume Transferred:	20.00 l
Target Volume At Pitching:	20.00 l	Actual Volume At Pitching:	20.00 l
Target Volume Of Finished Beer:	19.00 l	Actual Volume Of Finished Beer:	19.00 l
Target Pre-Boil Gravity:	1.072 SG	Actual Pre-Boil Gravity:	1.065 SG
Target OG:	1.082 SG	Actual OG:	1.072 SG
Target FG:	1.019 SG	Actual FG:	1.020 SG
Target Apparent Attenuation::	75.0 %	Actual Apparent Attenuation:	71.3 %
Target ABV:	8.4 %	Actual ABV:	7.0 %
Target ABW:	6.5 %	Actual ABW:	5.5 %
Target IBU (using Tinseth):	48.3 IBU	Actual IBU:	51.8 IBU
Target Color (using Morey):	22.7 SRM	Actual Color:	22.7 SRM
Target Mash Efficiency:	75.0 %	Actual Mash Efficiency:	67.0 %
Target Fermentation Temp:	22 degC	Actual Fermentation Temp:	22 degC

Fermentables

Ingredient	Amount	%	MCU	When
German Pilsner Malt	4.500 kg	56.2 %	2.1	In Mash/Steeped
German Pale Ale Malt	2.500 kg	31.2 %	1.6	In Mash/Steeped
US Carapils Malt	0.700 kg	8.8 %	0.3	In Mash/Steeped
UK Chocolate Malt	0.300 kg	3.8 %	49.0	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
UK Target	10.5 %	30 g	28.4	Loose Pellet Hops	60 Min From End
UK Challenger	7.0 %	30 g	14.5	Loose Pellet Hops	30 Min From End
UK Golding	5.5 %	30 g	5.4	Loose Pellet Hops	10 Min From End

Other Ingredients

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Ingredient	Amount	When
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Yeast

Danstar-Nottingham

Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride(ppm):	0	Total Bicarbonate (ppm):	0

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (67C/152F)

Step Type	Temperature	Duration
Rest at	67 degC	60

Mash Notes

Inga problem. 66C inmäskning. Upp till 70+ för utlakning.

Boil Notes

90min kok.

Fermentation Notes

Packaging Notes

Tasting Notes