

2011-11-01 PerlePortern

Brewing Date:	Tuesday November 01, 2011
Head Brewer:	PeO Roos
Asst Brewer:	
Recipe:	PerlePortern Lätt

Recipe Specifics

Batch Size (L):	40.00	Wort Size (L):	40.00
Total Grain (kg):	5.28		
Anticipated OG:	1.031	Plato:	7.74
Anticipated EBC:	65.1		
Anticipated IBU:	23.8		
Brewhouse Efficiency:	75	%	
Wort Boil Time:	120	Minutes	

Actual OG:	1.032	Plato:	8.05	
Actual FG:	1.018	Plato:	4.58	
Alc by Weight:	1.43	by Volume:	1.83	From Measured Gravities.

Actual Mash System Efficiency:	76 %
Anticipated Points From Mash:	30.71
Actual Points From Mash:	31.24

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	EBC
9.5	0.50 kg.	Dark Crystal (TF)	UK	275.65	300
69.7	3.68 kg.	Pale Ale Malt (W)	Germany	325.77	7
7.6	0.40 kg.	Havregryn	Sverige	250.59	3
7.6	0.40 kg.	Chocolate Pale Malt (TF)	UK	300.71	525
5.7	0.30 kg.	Svartmalt (TF)	UK	275.65	1275

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
10.00 g.	East Kent Golding	Whole	5.75	4.3	First WH
28.00 g.	Perle	Whole	7.00	14.6	60 min
28.00 g.	Perle	Whole	7.00	4.9	20 min

Extras

Amount	Name	Type	Time
30.00 gm	Gips, CaSO4+2H2o	Other	60 Min.(mash)
3.00 gm	Bikarbonat	Other	0 Min.(mash)

Yeast

WYeast 1028 London Ale

