

Gimp Biscuit

Style: Extra Special/Strong Bitter (English Pale Ale)

Brewer: Greg Rippin

Brew Date: 08/26/2011

Estimated Bottle Date: 09/16/2011

Brew Type: All Grain

Equipment: Greg All-Grain

Batch Size (fermenter): 5.25 gal

Boil Time: 60 min

Final Bottling Volume: 5.10 gal

Alcohol by Volume: 6.3 %

Ingredients

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Amt	Name	Type	#	%/IBU	
9 lbs 8.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	84.4 %	
1 lbs 4.0 oz	Biscuit Malt (23.0 SRM)	Grain	2	11.1 %	
1.00 oz	Goldings, East Kent [5.40 %] – Boil 15.0 min	Hop	6	8.6 IBUs	
1.00 oz	Challenger [7.50 %] – Boil 2.0 min	Hop	8	2.0 IBUs	
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	7	–	
4.0 oz	Caramel/Crystal Malt – 40L (40.0 SRM)	Grain	3	2.2 %	
4.0 oz	Chocolate Malt (450.0 SRM)	Grain	4	2.2 %	
1.00 oz	Target [11.00 %] – Boil 60.0 min	Hop	5	35.3 IBUs	
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	10	–	
1.00 Items	Yeast Nutrient (Boil 1.0 days)	Other	9	–	

Beer Profile

Estimated Original Gravity: 1.058 SG

Measured Original Gravity: 1.063 SG

Estimated Final Gravity: 1.013 SG

Measured Final Gravity: 1.015 SG

Estimated Alcohol by Volume: 6.0 %

Actual Alcohol by Volume: 6.3 %

Bitterness: 46.0 IBUs

Calories: 212.6 kcal/12oz

Estimated Color: 15.4 SRM

Brewhouse Efficiency: 72.00 %

Mash Profile

Estimated Mash Efficiency: 82.3 %

Estimated pre-boil gravity: 1.048 SG

Total Grain Weight: 11 lbs 4.0 oz

Grain Temperature: 72.0 F

Volume into Kettle: 7.24 gal

Volume into Fermenter: 6.24 gal

Mash Steps

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 17.62 qt of water at 162.9 F	150.0 F	75 min

Sparge Water Amount: 4.93 gal

Sparge Temperature: 168.0 F

Sparge Steps: Batch sparge with 2 steps (0.94gal, 4.00gal) of 168.0 F water

Carbonation and Storage

Carbonation Type: Bottle

Volumes of CO2: 2.3

Carbonation Used: Bottle with 4.01 oz Corn Sugar

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, 1+2+3

Notes

Technical Notes: Cleaning and sanitation via PBW and Star San. Copper immersion chiller used to chill.

Mashed in at 156. Added 3 quart 80 degree water at T=20. Added 1 quart 160 degree water at t=25. Added 1 quart of 175 degree water at t=30. Added 1 quart of 175 degree water at t=45. Added 1 quart of 175 degree water at t=60.

Rehydrated Irish Moss

First runnings: 4.5 G. 2 15-minutes sparges (5 Q, 5 Q) First sparge runnings: 4.5 G total. Second sparge runnings: 7.25 G total. Preboil gravity: 1.049. OG 1.063 – 5.25 G

8/25 Yeast starter – 1L – SafAle S-04 English Ale and BrewVint yeast nutrient – pitch entire starter

Racked to 2ndary 9/2/11 (1.012). Bottled 9/16/11 (1.015). 49 12-oz tall boys with green, red, and gold caps (4.59 G).

Apparent attenuation 75.1%. 6.3% ABV. Bottle with 1 cup water and 4 oz corn sugar.

Taste Notes:

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