

# #18 - Bitter Spider

Extra Special/Strong Bitter (English Pale Ale) (8 C)

**Type:** All Grain  
**Batch Size:** 22,00 l  
**Boil Size:** 27,21 l  
**Boil Time:** 75 min  
**End of Boil Vol:** 24,18 l  
**Final Bottling Vol:** 22,00 l  
**Fermentation:** Ale, 7d @ 19C + 14d @ 20C

**Date:** 04 Jan 2014  
**Brewer:** Morten Gade Sørensen  
**Asst Brewer:**  
**Equipment:** 25 ltr. Nimbus - RS270  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 76,1 %  
**Taste Rating:** 30,0



**Taste Notes:** Fin ren smag. Gærspanden duftede en lille smule af æbler/frugt, da den for første gang blev åbnet siden den blev sat til gæring.

## Ingredients

Amt	Name	Type	#	%/IBU
15,00 l	Rødekro Vandværk	Water	1	-
4,50 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	2	-
5500,00 g	Pale Malt (Fuglsang) (7,0 EBC)	Grain	3	96,9 %
100,00 g	Oats, Flaked (2,0 EBC)	Grain	4	1,8 %
75,00 g	Caraaroma (Weyermann) (350,7 EBC)	Grain	5	1,3 %
35,00 g	Northern Brewer 2012 [10,70 %] - Boil 60,0 min	Hop	6	40,9 IBUs
15,00 g	Northern Brewer 2012 [10,70 %] - Steep/Whirlpool 60,0 min	Hop	7	8,8 IBUs
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	8	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,058 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 6,0 %  
**Bitterness:** 49,6 IBUs  
**Est Color:** 16,0 EBC

**Measured Original Gravity:** 1,048 SG  
**Measured Final Gravity:** 1,004 SG  
**Actual Alcohol by Vol:** 5,8 %  
**Calories:** 438,2 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 17,94 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 5675,00 g  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,40

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14,96 l of water at 71,2 C	65,0 C	70 min
Mash Out	Add 0,00 l of water at 75,0 C	75,0 C	10 min

**Sparge:** Fly sparge with 17,94 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 58,76 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, 7d @ 19C + 14d @ 20C

**Volumes of CO2:** 1,5  
**Carbonation Used:** Bottle with 58,76 g Corn Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 10,0 C

## Notes

# Remove from inventory udført #

Gæres i plastspand med gram.gadecs.com.  
Log: [http://beer.gadecs.com/brews/18\\_-\\_Bitter\\_Spider/](http://beer.gadecs.com/brews/18_-_Bitter_Spider/)

Karboneret med 57g dextrose i 400 ml vand til 20 L. Target CO2 volume = 1,5.

Brygdag: 04/01-2014. Impulsivt bryg, da vi var hurtigt færdige med B17 - Olga.

04/02-2014: Havde stået en uges tid i køleskab ved 2 grader for at klare/bundfælde. Den blev ret klar. Imponerende at den er gæret ned til FG = 1004 (måling korrigeret fra 1006 ved 7 grader).

Der blev tappet 30 x 0,33L (patent) + 12 x 0,5L (kapsel) + 9 x 0,5 (patent).

