

Brandbjerg APA report



Made by: Albert, Asbjørn, Hans, Julian og Mathias

Teacher: Emil

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Introduction:

This report describes our process of making Brandbjerg IPA Beer.

Our process:

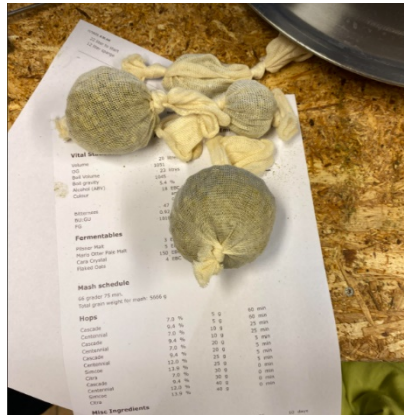
1. Into a bucket we milled: 4000g pilsner malt, 1000g marris otter, 333g clera gold
2. Then we add the flaked oats to the bucket.
3. Then we heated 20L of water to 73 degree and poured into it the cereal while on stove. That made the temperature drop, so we kept on heating until it was 70 degrees.
4. When the mashing has reached 70 degrees we took the pot of the stove and isolated it with many blankets



5. Then we started to boil water in a kettle, that can be added to the pot to maintain the temperature between 64-70 degree,
6. Then we started a timer and checked the temperature every 15 min, the temp had dropped so we added 1L of boiling water. That made the temp rise to maintain 64-70 degree.
7. When 1 hour was past, we tried to hit the target 78 degrees, but it ended up being 82 degree. we took it of the stove kept it there for 10 min.



8. Then we started recirculation for 1 hour. We did that by transferring the mashing to a bucket with a tap and a steel net at the bottom. When we let it run through into a bucket that we then put back into the bucket with the tap. We did it in a way so that the cereal did not get dry.
9. Then we measured our hops/humle.



10. 5g cascade, 5g centennial into a bandage and tied with 2 knots.
11. 10g cascade, 10g centennial into a bandage.
12. 20g cascade, 20g centennial, 25g Simcoe and 25g Citra into a bandage.
13. 30g cascade, 30g centennial 40g Simcoe, 40g citra into a bandage.
14. When it had run through for 1 hour. We cleared the filter with 11L of 78 degree water
15. Then we transferred the mashing to the pot together with the 11 L of water and heated until boiling. (in total there should be added 12L: 1L+11L=12L of water)
16. Then we added 10. And started the timer.
17. Then 35min was past we added 11.
18. Then 50min was past we added 5g of iris moss.
19. Then 55min was past we added 13.
20. When 60 min was past, we took all the hops out of the pot.
21. Then we took a sample to measure the mass/volume, that was measured at room temp to 1.050 kg/L at gravity in Brandbjerg. That could give us over 6,5% alcohol if all sugar is made into alcohol.



22. Then we started cooling it down to room temp, by a cobber coil where cold water runs throw. We did that in the pot so that the coil could be sterile.
23. Then we transferred the room temp mashing to a sterile bucket throw a filter, added the yeast and put a lid on top with a sterile yeast lock. We sterilized buy boiling water and added boiling water to the yeast lock.
24. When 1 week has passed we transferred the liquid to a new sterile bucket by a pump and took a sample to measure the density it was 1.011 kg/L



25. We put a lit with a yeast lock.
26. When 2 weeks and 5 days was passed, we added the last hops 13. for 3 days. That hops we sterilized with steam.
27. Then we bottled it and put on a label with gluestick.

Navne ideer

TØMREMÆND

Brandbjergs dyreste dråber

Brandbjergs most expensive drop

Rammer lige så hårdt som den her (billed af keramik buttplug)

Hits as hard as thi sone (picture of cheramics buttplug)

Den onde hekse mix

The Evil witch mix

Partyjuice

Coke on bottle

Better than your wife

Billed på label

Billed af os

Hans 4 am ceramics grind