

# 2015/11/06 - Palisade Bitter (Mass Dilution)

Name	Palisade Bitter (Mass Dilution)			
Style	Extra Special/Strong Bitter		Brew Date	2015-11-06
Type	All Grain		Boil Size	21.2 gal
IBU's	26.4		Batch Size	20.0 gal
Color	6.1 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.045			
OG	1.047		1.045	
FG	1.012		1.012	
ABV	4.7%		4.7%	
Efficiency	75.0%			
Grain	31.0 lbs	Pale Malt, Maris Otter - 2014 Fall		91.2%
	1.5 lbs	Caramel/Crystal Malt - 40L		4.4%
	1.5 lbs	Carafoam		4.4%
Mash	75 mins	150 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	3.5 oz	Palisade (7.5%)	24.4 IBU
	10 mins	1.0 oz	Palisade (7.5%)	2.5 IBU
	2 mins	0.5 oz	Palisade (7.5%)	0.3 IBU
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	4.0	Safale S-04		
Fermentation	Primary	14 days	68.0 F	
	Cold Crash	2 days	37.0 F	
	Bottle/Keg	1 days	37.0 F	
Carbonation	Force Carbonation	10.7 psi	37.0 F	

<b>Notes</b>	<p>Mass dilution. Added grain to mash tun then added 10 gal water at 168 Mash temp seemed to go down to 132F Took a while for it to get to 150. Need to investigate mash temp probe. Going to boil for 10 gal batch and dilute when going into carboys with previously boiled water. Aiming for: Boil size: 10.8Gal Pre boil OG: 1089 OG: 1094 Something wrong OG: 1074 Vol: 4gal Ok. Split batch and diluted to 8gal. OG (9 hours after pitch): 1045 Dry hopped one carboy with 1 oz palisade</p> <p>---</p> <p>Tasting notes: Good. Kinda watery. Maybe cuz of the dilution. Interesting taste. No complaints.</p>
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