

HÅNDBRYG.DK

BEERCalc**Landly Kamille 1**

Style: Amerikansk Pale Ale (Kamille)

Brewer: Thomas Nørgaard

Statistics

Volume: 20 liters
OG: 1056
FG:
Alcohol: 5.5 % by vol.
Colour: 15 EBC (Amber)
Bitterness: 29 IBU
BU/GU: 0.51

Fermentables

Pale Malt 7 EBC 4050 grammes
Cara-hell 25 EBC 500 grammes
Biscuit Malt 50 EBC 200 grammes
Flaked Oats 150 grammes
Honey 50 grammes

Mash schedule: 62 grader i 60 min 75 grader i 15 min.

Hops

Saaz 3.5% alpha 50 grammes 60 minutes
Saaz 3.5% alpha 50 grammes 15 minutes

Fermentation

Yeast: Dried ale yeast
Fermented at 20 degrees C for 10 days.
Lagered at 10 degrees C for 30 days.

Comments:

7,5g kamillethe og 15g Irish Moss koges med de sidste 15 min