

# HÅNDBRYG.DK

**BEER**Calc

Landly jul 2011 #30

Style: Bière de Garde

Brewer: Thomas Nørgaard

**Statistics**

Volume: 21 liters  
OG: 1062  
FG:  
Alcohol: 6.2 % by vol.  
Colour: 23 EBC (Deep amber / light copper)  
Bitterness: 30 IBU  
BU/GU: 0.48

**Fermentables**

Vienna 4500 grammes  
Cara-hell 25 EBC 1000 grammes  
Honey 125 grammes  
Flaked Barley 150 grammes  
Crystal Malt 135 200 grammes  
Dark Brown Sugar 100 grammes

Mash schedule: 63 degrees for 45 minutes, 66 degrees for 15 minutes.

**Hops**

Hersbrucker 5.3% alpha 40 grammes 60 minutes  
Hallertauer Mittelfruh 4.3% alpha 20 grammes 30 minutes  
Hallertauer Mittelfruh 4.3% alpha 20 grammes 10 minutes

**Fermentation**

Yeast: WLP530 Abbey Ale  
Fermented at 20 degrees C for 7 days.  
Lagered at 10 degrees C for 100 days.

**Comments:**

til 21L.:

10g. irish moss + 4g. lakrids rod + 8 g. hel kanel + 4g. nelliker

Brygdag: 16-07-2011