

#107 Druiven 1

Straight (Unblended) Lambic (17 D)

Type: All Grain
Batch Size: 16,00 l
Boil Size: 19,17 l
Boil Time: 60 min
End of Boil Vol: 16,67 l
Final Bottling Vol: 15,00 l
Fermentation: Ale, Single Stage

Date: 17 Nov 2016
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	46,5 %
2,00 kg	Ølandshvede (4,0 EBC)	Grain	2	46,5 %
0,30 kg	Sukker fra druesaft (2,0 EBC)	Sugar	3	7,0 %
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	4	-
10,00 g	Target [12,17 %] - Boil 10,0 min	Hop	5	6,2 IBUs
1,0 pkg	Munkebo 0002	Yeast	6	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,063 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 6,9 %
Bitterness: 6,2 IBUs
Est Color: 8,1 EBC

Measured Original Gravity: 1,062 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,8 %
Calories: 582,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Sparge Water: 12,74 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 4,30 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 12,43 l of water at 53,4 C	50,0 C	30 min
Saccharification	Add 0,00 l of water and heat to 67,0 C over 15 min	67,0 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 12,74 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 450,00 days
Storage Temperature: 18,3 C

Notes

Efter brygning tilsættes druesaft og det hele gærer ned.
Ved tapning tilsættes et rør Brett og øllen lagres i 1½ år på Cornelius fad.

OG. 1.062 efter tilsætning af druesaft. Hvilket ødelægger effektiviteten . Den skal være 81,4% på selve brygningen.

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