

#11 Julemandens vintervarmer - Julebryg 2009

Belgian Specialty Ale (16 E)

Type: All Grain
Batch Size: 23,00 l
Boil Size: 27,67 l
Boil Time: 90 min
End of Boil Vol: 23,92 l
Final Bottling Vol: 23,00 l
Fermentation: Ale, Single Stage

Date: 13 Nov 2009
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
7,50 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	75,6 %
0,60 kg	Amber Malt (43,3 EBC)	Grain	2	6,1 %
0,50 kg	Cara Hell (25,0 EBC)	Grain	3	5,0 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	4	3,0 %
0,29 kg	Oats, Flaked (2,0 EBC)	Grain	5	3,0 %
0,20 kg	Special B Malt (354,6 EBC)	Grain	6	2,0 %
0,09 kg	Roasted Barley (591,0 EBC)	Grain	7	0,9 %
0,43 kg	Brown Sugar, Dark (98,5 EBC)	Sugar	8	4,4 %
62,00 g	Styrian Golding [4,60 %] - Boil 90,0 min	Hop	9	23,0 IBUs
5,00 g	Anise, Star (Boil 30,0 mins)	Spice	10	-
37,00 g	Styrian Golding [4,60 %] - Boil 15,0 min	Hop	11	6,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	12	-
10,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	13	-
5,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	14	-
5,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	15	-
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66 ml]	Yeast	16	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,098 SG
Est Final Gravity: 1,026 SG
Estimated Alcohol by Vol: 9,6 %
Bitterness: 29,3 IBUs
Est Color: 40,4 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 2,55 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 9,92 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 26,73 l of water at 75,2 C	68,9 C	45 min
Mash Out	Add 9,89 l of water at 96,0 C	75,6 C	10 min

Sparge: Fly sparge with 2,55 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

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: 30,00 days
Storage Temperature: 18,3 C

Notes

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