

#114 Vinterbryg 2017

Christmas/Winter Specialty Spice Beer (21 B)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,33 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 05 Nov 2017
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
4,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	72,7 %
0,50 kg	Abbey Malt (45,0 EBC)	Grain	2	9,1 %
0,50 kg	Special B (Castle Malting) (300,0 EBC)	Grain	3	9,1 %
0,30 kg	Muscavado, Dark (98,0 EBC)	Sugar	4	5,5 %
0,20 kg	Kandijsiroop (1900,0 EBC)	Sugar	5	3,6 %
6,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	10,1 IBUs
0,50 Items	Anise, Star (Boil 30,0 mins)	Spice	7	-
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
36,00 g	Brewers Gold [4,53 %] - Boil 10,0 min	Hop	9	6,2 IBUs
2,00 Items	Nelliker (Boil 10,0 mins)	Spice	10	-
0,50 Items	Cinnamon Stick (Boil 5,0 mins)	Spice	11	-
1,0 pkg	Belgian Ale (Cross My Loof #)	Yeast	12	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,069 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 7,0 %
Bitterness: 16,3 IBUs
Est Color: 81,4 EBC

Measured Original Gravity: 1,067 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 7,5 %
Calories: 632,2 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 15,30 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,42
Measured Mash PH: 5,20

Total Grain Weight: 5,50 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
Saccharification	Add 15,04 l of water at 74,8 C	68,9 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 15,30 l water at 75,6 C

Mash Notes: 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: 30,00 days

Storage Temperature: 18,3 C

Notes

Created with [BeerSmith](#)