

#141 Julefrokostøl 2019

Belgian Specialty Ale (16 E)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,83 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Ale, Single Stage

Date: 12 Nov 2019
Brewer: Thomas Nylander
Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	1	40,9 %
1,40 kg	DMG Pilsner (4,0 EBC)	Grain	2	28,6 %
0,50 kg	Abbey Malt (45,0 EBC)	Grain	3	10,2 %
0,34 kg	Wheat Malt, Dark (17,7 EBC)	Grain	4	7,0 %
0,20 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	5	4,1 %
0,20 kg	Biscuit Malt (45,3 EBC)	Grain	6	4,1 %
0,05 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	7	1,0 %
6,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	8	9,9 IBUs
1,00 Items	Anise, Star (Boil 30,0 mins)	Spice	9	-
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	10	-
30,00 g	Chinook [13,00 %] - Boil 10,0 min	Hop	11	16,3 IBUs
3,00 Items	Nelliker (Boil 10,0 mins)	Spice	12	-
5,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	13	-
1,00 Items	Bittermandel (Boil 5,0 mins)	Spice	14	-
0,50 Items	Cinnamon Stick (Boil 5,0 mins)	Spice	15	-
1,0 pkg	Belgian Ale (Cross My Loof #)	Yeast	16	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	17	-
0,20 kg	Cassonade (900,0 EBC)	Sugar	18	4,1 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1,061 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 26,1 IBUs
Est Color: 53,2 EBC

Measured Original Gravity: 1,066 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 7,4 %
Calories: 622,2 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 15,30 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,47
Measured Mash PH: 5,20

Total Grain Weight: 4,89 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 Time
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		Step Temperature	
Saccharification	Add 13,43 l of water at 72,6 C	66,7 C	60 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

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