

#164 Julebryg 2022

Old Ale (19 A)

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: 29 Sep 2022
Brewer: Thomas Nylander Nørgaard
Asst Brewer: Henrik Jappe
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
2,00 kg	Munich I (Weyermann) (14,0 EBC)	Grain	1	33,9 %	1,30 L
2,00 kg	Pale Malt Fuglsang (10,0 EBC)	Grain	2	33,9 %	1,30 L
0,50 kg	Caraaroma (Weyermann) (350,7 EBC)	Grain	3	8,5 %	0,33 L
0,50 kg	Oats, Malted (2,0 EBC)	Grain	4	8,5 %	0,33 L
0,50 kg	Wheat Malt, Bel (3,9 EBC)	Grain	5	8,5 %	0,33 L
0,20 kg	Carared (39,4 EBC)	Grain	6	3,4 %	0,13 L
0,20 kg	Special Roast (98,5 EBC)	Grain	7	3,4 %	0,13 L
10,00 g	Target [12,17 %] - Boil 60,0 min	Hop	8	12,4 IBUs	-
20,00 g	Brewer's Gold, UK [8,50 %] - Boil 20,0 min	Hop	9	11,5 IBUs	-
50,00 g	Hallertau Hersbrucker [3,60 %] - Boil 10,0 min	Hop	10	6,7 IBUs	-
2,00 Items	Nelliker (Boil 10,0 mins)	Spice	11	-	-
10,00 g	Lakridspulver (Boil 5,0 mins)	Flavor	12	-	-
5,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	13	-	-
1,00 Items	Cinnamon Stick (Boil 5,0 mins)	Spice	14	-	-
1,0 pkg	Workhorse Beer Yeast (Mangrove Jack's #M10)	Yeast	15	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,072 SG
Est Final Gravity: 1,023 SG
Estimated Alcohol by Vol: 6,6 %
Bitterness: 30,6 IBUs
Est Color: 45,2 EBC

Measured Original Gravity: 1,076 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 8,8 %
Calories: 723,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 7,20 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,33
Measured Mash PH: 5,20

Total Grain Weight: 5,90 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16,59 L of water at 75,2 C	68,9 C	45 min
Mash Out	Add 6,15 L of water at 96,0 C	75,6 C	10 min

Sparge: Fly sparge with 7,20 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

Volumes of CO₂: 2,3
Carbonation Est: Keg with 12,54 PSI
Carbonation (from Meas Vol): Keg with

Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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