

HÅNDBRYG.DK

BEERCalc**Landly Stout #28**

Style: Sweet Stout

Brewer: Thomas Nørgaard

Statistics

Volume: 23 liters
OG: 1044
FG:
Alcohol: 4.3 % by vol.
Colour: 63 EBC (Very dark brown)
Bitterness: 29 IBU
BU/GU: 0.65

Fermentables

Pale Malt 7 EBC 3100 grammes
Roasted Barley 340 grammes
Crystal Malt 135 263 grammes
Flaked Barley 135 grammes
Sauer Malt 85 grammes
Chocolate Malt 50 grammes

Mash schedule: 66 degrees for 60 minutes, 76 degrees for 15 minutes.

Hops

Styrian Golding 4.3% alpha 45 grammes 60 minutes
First Gold 6% alpha 20 grammes 30 minutes

Fermentation

Yeast: 1084 Irish Ale
Fermented at 20 degrees C for 7 days.

Comments:

10G. lakridsrod + 15G. Irish Moss koges med de sidste 10 min.

50G. ristede egespåner tilsættes til første fermentering.

Brygdag 10/7-2011