

Vinterbryg 2012 #37

Christmas/Winter Specialty Spice Beer

Type: All Grain

Date: 14-07-2012

Batch Size (fermenter): 36,00 l

Brewer: Thomas Nørgaard

Boil Size: 40,98 l

Asst Brewer: Jesper Bækgaard

Boil Time: 75 min

Equipment: Brouwland gryde

End of Boil Volume: 38,48 l

Brewhouse Efficiency: 80,00 %

Final Bottling Volume: 36,00 l

Est Mash Efficiency: 82,3 %

Fermentation: Ale, Single Stage

Taste Rating(out of 50): 30,0

Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	54,5 %
3,00 kg	DMG Munic malt (15,0 EBC)	Grain	2	32,7 %
0,30 kg	DMG Mørk karamelmalt (700,0 EBC)	Grain	3	3,3 %
0,20 kg	Biscuit Malt (45,3 EBC)	Grain	4	2,2 %
0,20 kg	Caraaroma (256,1 EBC)	Grain	5	2,2 %
0,20 kg	Special B Malt (354,6 EBC)	Grain	6	2,2 %
0,27 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	7	3,0 %
20,10 g	Sladek [8,00 %] - Boil 60,0 min	Hop	8	10,6 IBUs
20,00 g	Irish Moss (Boil 10,0 mins)	Fining	9	-
24,00 g	Criollo Beans - whole (Boil 10,0 mins)	Flavor	10	-
100,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	11	7,4 IBUs
12,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	12	-
7,00 g	Cinnamon Stick (Boil 5,0 mins)	Spice	13	-
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66 ml]	Yeast	14	-
2,40 tsp	Yeast Nutrient (Primary 3,0 days)	Other	15	-

Beer Profile

Est Original Gravity: 1,060 SG

Measured Original Gravity: 1,054 SG

Est Final Gravity: 1,016 SG

Measured Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 5,8 %

Actual Alcohol by Vol: 5,8 %

Bitterness: 17,9 IBUs

Calories: 504,1 kcal/l

Est Color: 50,3 EBC

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body

Total Grain Weight: 9,17 kg

Sparge Water: 26,69 l

Grain Temperature: 22,2 C

Sparge Temperature: 75,6 C

Tun Temperature: 22,2 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 27,21 l of water at 53,5 C	50,0 C	30 min
Saccharification	Heat to 68,9 C over 15 min	68,9 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge Step: Fly sparge with 26,69 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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

Volumes of CO2: 2,3

Pressure/Weight: 12,54 PSI

Carbonation Used: Keg with 12,54 PSI

Keg/Bottling Temperature: 7,2 C

Age for: 120,00 days

Fermentation: Ale, Single Stage

Storage Temperature: 15,0 C

Notes

Created with [BeerSmith](#)