

# #74 La muerte Negro (Øllikør)

Specialty Beer (23 A)

**Type:** All Grain  
**Batch Size:** 14,50 l  
**Boil Size:** 18,83 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 15,08 l  
**Final Bottling Vol:** 14,50 l  
**Fermentation:** Ale, Single Stage

**Date:** 01 Feb 2015  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:**  
**Equipment:** Brouwland gryde  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
1,22 kg	Black (Patent) Malt (985,0 EBC)	Grain	1	12,9 %
1,22 kg	Chocolate Malt (886,5 EBC)	Grain	2	12,9 %
1,22 kg	Roasted Barley (591,0 EBC)	Grain	3	12,9 %
0,61 kg	DMG Pilsner (4,0 EBC)	Grain	4	6,4 %
0,61 kg	Munich II (Weyermann) (16,7 EBC)	Grain	5	6,4 %
3,12 kg	Muscavado, Dark (98,0 EBC)	Sugar	6	32,8 %
1,50 kg	Sugar, Table (Sucrose) (2,0 EBC)	Sugar	7	15,8 %
145,79 g	Target [12,64 %] - Boil 60,0 min	Hop	8	132,4 IBUs
2,0 pkg	Super High Gravity Ale (White Labs #WLP099) [35,49 ml]	Yeast	9	-
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	10	-
30,00 g	Sherry Oak Chips (Secondary 0,0 mins)	Flavor	11	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,179 SG  
**Est Final Gravity:** 0,980 SG  
**Estimated Alcohol by Vol:** 27,4 %  
**Bitterness:** 132,4 IBUs  
**Est Color:** 329,8 EBC

**Measured Original Gravity:** 1,180 SG  
**Measured Final Gravity:** 1,058 SG  
**Actual Alcohol by Vol:** 16,7 %  
**Calories:** 1993,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body, No Mash  
 Out  
**Sparge Water:** 10,97 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 9,52 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14,76 l of water at 70,4 C	65,0 C	90 min

**Sparge:** Fly sparge with 10,97 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  
**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

Der bør tilsættes risskaller for at undgå stucc mash.

500g Mørk Muscavado tilsat:  
 03/02-2015  
 04/02-2015  
 06/02-2015  
 07/02-2015  
 14/02-2015  
 10-03-2015  
 17-03-2015, 125g.

28-03-2015, 500 g. lyst rørsukker  
 14-04-2015, 500 g. roesukker  
 17-04-2015, 500 g. roesukker

19-04-2015, det ser ud til gæren er død, ingen aktivitet i gærlås efter sidste sukkertilsætning.

Tallene i opskriften hænger ikke sammen. Gæren skal kunne tåle +25% og den døde...

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