

57 58 59 60 Juleøl

Winter Seasonal Beer (30 C)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 32,00 l
Boil Time: 90 min
End of Boil Vol: 28,25 l
Final Bottling Vol: 38,00 l
Fermentation: TuneBrygget Ale

Date: 14 Aug 2017
Brewer: TuneBrygget
Asst Brewer:
Equipment: Grainfather
Efficiency: 85,00 %
Est Mash Efficiency: 90,3 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6,60 kg	Pale Ale (5,0 EBC)	Grain	1	73,3 %
0,95 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	2	10,6 %
0,65 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	3	7,2 %
0,40 kg	Carafa I (663,9 EBC)	Grain	4	4,4 %
0,40 kg	Special B Malt (354,6 EBC)	Grain	5	4,4 %
90,00 g	Willamette [5,50 %] - Boil 60,0 min	Hop	6	23,9 IBUs
45,00 g	Willamette [5,50 %] - Boil 15,0 min	Hop	7	5,9 IBUs
10,00 g	Gjærnæring (Boil 10,0 mins)	Other	8	-
17,00 g	Ginger Root (Boil 2,0 mins)	Herb	9	-
35,00 g	Willamette [5,50 %] - Boil 2,0 min	Hop	10	0,8 IBUs
17,00 g	Coriander Seed (Boil 2,0 mins)	Spice	11	-
17,00 g	Orange Peel, Bitter (Boil 2,0 mins)	Spice	12	-
1,0 pkg	English Ale (White Labs #WLP002) [35,49 ml]	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,055 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 30,7 IBUs
Est Color: 48,0 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,6 %
Calories: 562,7 kcal/l

Mash Profile

Mash Name: TuneBrygget
Sparge Water: 18,01 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,35
Measured Mash PH: 5,20

Total Grain Weight: 9,00 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 Temperature	Step Time
Mesking	Add 30,00 l of water and heat to 66,0 C over 40 min	66,0 C	90 min
Utmesk	Heat to 78,0 C over 15 min	78,0 C	10 min

Sparge: Fly sparge with 18,01 l water at 78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 223,52 g
Keg/Bottling Temperature: 21,1 C
Fermentation: TuneBrygget Ale
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 223,52 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 211,75 g Corn Sugar

Age for: 30,00 days
Storage Temperature: 25,0 C

Notes

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