

Batch #79 - 28. aug. 2018

Juleøl - Bad Santa Juice - 7%

Winter Seasonal Beer

Author: TuneBrygget

Type: All Grain

IBU: 42 (Tinseth)

Color: 55 EBC

Carbonation: 2.4 CO₂-vol

Pre-Boil Gravity: 1.065

Original Gravity: 1.073

Final Gravity: 1.023

Fermentables

7 kg - 90 min - Mash - Pale Ale 5 EBC

0.85 kg - Mash - Chateau Biscuit 50 EBC

0.55 kg - Mash - Caramunich III 140 EBC

0.37 kg - Mash - Carafa Special I 900 EBC

0.33 kg - Mash - Special B Malt 355 EBC

0.2 kg - Mash - Oats, Flaked 2 EBC

0.1 kg - Boil - Sugar, Table (Sucrose) 2 EBC

Hops

60 min - Boil - 115 g - Willamette - 4.8%

15 min - Boil - 50 g - Willamette - 4.8%

2 min - Boil - 35 g - Willamette - 4.8%

Miscellaneous

Mash - 4 ml - Lactic Acid

10 min - Boil - 10 g - Gjærnering

10 min - Boil - 0.03 g - Zink

2 min - Boil - 15 g - Appelsinskall Raspet

2 min - Boil - 15 g - Ingefær Tørket

2 min - Boil - 15 g - Koriander Hel

Yeast

477 billion cells - White Labs English Ale WLP002

GrainFather TuneBrygget

Batch Size: 36 L

Boil Size: 42.52 L

Boil Time: 90 min

Mash Water: 23 L

Sparge Water: 17 L

Top-Up Water: 9.96 L

Efficiency: 93.8%

Mash Efficiency: 95.1%

Mash Profile

High fermentability plus mash out

66 °C - 120 min - Hovedmesk

78 °C - 10 min - Utmesk

Fermentation Profile

Ale

21 °C - 5 days - Primary

22 °C - 9 days - Primary

4 °C - 2 days - Cold Crash

Measurements

Mash PH:

Boil Volume: 32

Pre-Boil Gravity: 1.082

Post-Boil Kettle Volume: 32

Original Gravity: 1.060

Fermenter Volume: 36

Final Gravity:

Bottling Volume:

Notes:

Ingen vannjustering. Dårlig utbytte pga mye spesialmalt. J ustert oppskriften ut ifra snittet på #57, 58, 59 og 60