

Juleøl - Bad Santa Juice - 6.7%

Winter Seasonal Beer

Author: TuneBrygget

Type: All Grain

IBU : 42 (Tinseth)
Color : 50 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.063
Original Gravity : 1.071
Final Gravity : 1.023

Fermentables (9.1 kg)

7 kg - 90 min - Mash - Pale Ale 5 EBC (76.9%)
850 g - Mash - Caraamber 71 EBC (9.3%)
550 g - Mash - Caramunich III 140 EBC (6%)
330 g - Mash - Special B Malt 355 EBC (3.6%)
270 g - Mash - Carafa Special I 900 EBC (3%)
100 g - Sugar, Table (Sucrose) 2 EBC (1.1%)

Hops (200 g)

60 min - 115 g - Willamette - 4.8% (34 IBU)
15 min - 50 g - Willamette - 4.8% (7 IBU)
2 min - 35 g - Willamette - 4.8% (1 IBU)

Miscellaneous

Mash - 4 ml - Lactic Acid 80%
10 min - Boil - 10 g - Gjærnæring
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 WL...

GrainFather TuneBrygget

Batch Size : 36 L
Boil Size : 42.52 L
Post-Boil V.: 38.02 L
Boil Time : 90 min

Mash Water : 23 L
Sparge Water: 17 L
Top-Up Water: 9.72 L
Total Water : 49.72 L

Brewhouse 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 - 5 days - Primary
23 °C - 4 days - Primary
4 °C - 2 days - Cold Crash

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

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



50 EBC