

150 Santas Mugshot Beerbattle

Krydret øl (14 B)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 43,67 L
Boil Time: 60 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 20 Aug 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅg
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,50 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	50,0 %	4,24 L
4,00 kg	Vienna Malt (6,9 EBC)	Grain	2	30,8 %	2,61 L
1,00 kg	Chateau Special B (300,0 EBC)	Grain	3	7,7 %	0,65 L
0,50 kg	Chateau Cara Gold (120,0 EBC)	Grain	4	3,8 %	0,33 L
0,40 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	5	3,1 %	0,26 L
0,30 kg	BEST Special X® (350,0 EBC)	Grain	6	2,3 %	0,20 L
0,30 kg	Carahell (Weyermann) (25,6 EBC)	Grain	7	2,3 %	0,20 L
30,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	8	21,6 IBUs	-
30,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 25,0 min	Hop	9	4,0 IBUs	-
15,00 g	Tradition [6,70 %] - Boil 25,0 min	Hop	10	3,9 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	11	-	-
30,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 4,0 min	Hop	12	0,9 IBUs	-
3,0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	13	-	-
6,00 Items	Vanilla Beans (Secondary 14,0 days)	Flavor	14	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,069 SG
Est Final Gravity: 1,005 SG
Estimated Alcohol by Vol: 8,4 %
Bitterness: 30,5 IBUs
Est Color: 67,4 EBC

Measured Original Gravity: 1,062 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 6,4 %
Calories: 587,8 kcal/l

Mash Profile

Mash Name: Belgisk tilgang. 63 -68.
Sparge Water: 11,68 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,33
Measured Mash PH: 0,00

Total Grain Weight: 13,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 46,01 L of water at 68,4 C	63,0 C	30 min
Mash Step	Add 0,00 L of water at 68,0 C	68,0 C	30 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	10 min

Sparge: Fly sparge with 11,68 L water at 75,6 C

Mash Notes: Et sjus over Belgisk mash ifølge Beer and Brewing Magazine.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 206,06 g

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar

Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Carbonation (from Meas Vol): Bottle
with 211,41 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand 29L

BB #12: Mørk juleøl over 7% der smager af jul. Der står mørk ikke sort. Jeg er gået efter mørk brun.

6 stænger vanilje udtrækkes i rom en uge eller to. Tilsættes efter stormgærring.

Spørgsmålet er, om den bliver for sød. Men en vaniljekrans er jo sød. :-)

Ca. 42L i 55L tank i bryggers.

21/8 morgen. Stormgærring havde skudt gærlåsen af.

5g/L

1 x 19L

1 x 9L

23 x 0,5L

= 39,5L

Created with BeerSmith