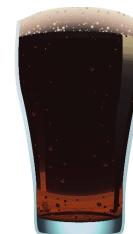


Rudolfs Christmas Wine

Engelsk barley wine (9 A)

Type: All Grain
Batch Size: 30,00 l
Boil Size: 36,61 l
Boil Time: 60 min
End of Boil Vol: 32,81 l
Final Bottling Vol: 31,20 l
Fermentation: Ale, Single Stage

Date: 29 Apr 2018
Brewer:
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 65,00 %
Est Mash Efficiency: 68,2 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	40,8 %
4,50 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	2	36,7 %
0,60 kg	Special B Malt (354,6 EBC)	Grain	3	4,9 %
0,40 kg	Chateau Cafe (500,0 EBC)	Grain	4	3,3 %
0,40 kg	Oats, Flaked (2,0 EBC)	Grain	5	3,3 %
0,30 kg	Carafa Special II (Weyermann) (1150,0 EBC)	Grain	6	2,4 %
0,05 kg	Roasted Barley (1200,0 EBC)	Grain	7	0,4 %
125,00 g	Licorice Root (Boil 60,0 mins)	Flavor	8	-
30,00 g	Columbus [16,70 %] - Boil 60,0 min	Hop	9	33,0 IBUs
6,00 g	Irish Moss (Boil 15,0 mins)	Fining	10	-
40,00 g	El Dorado [12,40 %] - Boil 15,0 min	Hop	11	16,0 IBUs
1,00 kg	Brown Sugar, Dark [Boil for 8 min](98,5 EBC)	Sugar	12	8,2 %
40,00 g	El Dorado [12,40 %] - Boil 3,0 min	Hop	13	3,9 IBUs
1,0 pkg	Belgian Abbey II (Wyeast Labs #1762) [124,21 ml]	Yeast	14	-
200,00 g	Oak Chips (Secondary 13,0 days)	Flavor	15	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,088 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 9,7 %
Bitterness: 52,9 IBUs
Est Color: 83,2 EBC

Measured Original Gravity: 1,079 SG
Measured Final Gravity: 1,017 SG
Actual Alcohol by Vol: 8,2 %
Calories: 763,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 11,54 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,44
Measured Mash PH: 5,20

Total Grain Weight: 12,25 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
Mash In	Add 36,34 l of water at 71,9 C	66,7 C	60 min
Mash Out	Add 0,00 l of water at 77,0 C	77,0 C	10 min

Sparge: Fly sparge with 11,54 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: Bottle
Pressure/Weight: 183,52 g
Keg/Bottling Temperature: 21,1 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 183,52 g
 Rør sukker
Carbonation (from Meas Vol): Bottle

Fermentation: Ale, Single Stage

Fermenter:

with 191,16 g Rør sukker

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

25% RO vand

Brown sugar = Muscovado.

En fremragende gærstamme til brug i belgiske mørke stærke ales. Denne stamme har en relativt "ren profil", som giver mulighed for en rig malt og karakteristisk ethanol karakter til at skinne. Delikat tørret frugt estere kan fremstilles, når det anvendes ved højere gæring temperaturer eller i en høj tyngdekraft urt.

Origin:

Flocculation: medium

Attenuation: 73-77%

Temperature Range: 65-75° F (18-24° C)

Alcohol Tolerance: approximately 12% ABV

Gærres ved 20/21 grader.

7,5L vand under sien.

4g gær nærring.

Malt i ved 40 grader.

Sparge:

16L

heraf 3L RO vand. (Der var ikke mere)

Boil: 39L

End of boil 34L (5l kogt af lyder vildt?)

Gærstarter High krausen 2L:

12L i spand ca. 1/3 starter

22L i spand ca. 2/3 starter

Vi havde ikke held med vores refraktometer. Her er de målinger, vi tog:

Før mash out 1040

Efter mash out 1040

Start boil 1050. Det forstod vi ikke, så vi brugte hydrometeret. Det viste 1060.

Efter 600g sukker 1060.

Træ udblødt i 3 dl rom og 2 dl vodka.

21L fra stor spand

11L fra lille spand

+sukkervand gav 65 flasker = 32,5L

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