

Julebryg 2012

Spice, Herb, or Vegetable Beer

Type: All Grain **Date:** 02/22/2012
Batch Size (fermenter): 23.02 l **Brewer:**
Boil Size: 33.29 l **Asst Brewer:**
Boil Time: 60 min **Equipment:** Pot (13 Gal/50 L) – BIAB
End of Boil Volume: 27.92 l **Brewhouse Efficiency:** 70.00 %
Final Bottling Volume: 21.32 l **Est Mash Efficiency:** 81.6 %
Fermentation: Ale, Single Stage **Taste Rating(out of 50):** 30.0
Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
6.00 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	79.5 %
0.50 kg	Aromatic Malt (51.2 EBC)	Grain	2	6.6 %
0.50 kg	Munich Malt (17.7 EBC)	Grain	3	6.6 %
0.30 kg	Oats, Malted (2.0 EBC)	Grain	4	4.0 %
0.25 kg	Wheat Malt, Bel (3.9 EBC)	Grain	5	3.3 %
10.00 g	Amarillo Gold [8.50 %] – Boil 60.0 min	Hop	6	6.8 IBUs
10.00 g	Hallertauer [4.80 %] – Boil 60.0 min	Hop	7	3.8 IBUs
8.00 g	Amarillo Gold [8.50 %] – Boil 30.0 min	Hop	8	4.2 IBUs
8.00 g	Hallertauer [4.80 %] – Boil 30.0 min	Hop	9	2.3 IBUs
15.00 g	Lakridsrod (Boil 30.0 mins)	Spice	10	–
0.50 Items	Protafloc Tablet (Boil 15.0 mins)	Fining	11	–
5.00 g	Amarillo Gold [8.50 %] – Boil 5.0 min	Hop	12	0.7 IBUs
5.00 g	Hallertauer [4.80 %] – Boil 5.0 min	Hop	13	0.4 IBUs
15.00 g	Orange Peel, Sweet (Boil 5.0 mins)	Spice	14	–
10.00 g	Coriander Seed (Boil 5.0 mins)	Spice	15	–
1.00 Items	Cinnamon Stick (Boil 5.0 mins)	Spice	16	–
1.0 pkg	Belgian Strong Ale (Wyeast Labs #1388) [124.21 ml]	Yeast	17	–
100.00 ml	Prune Juice (Bottling 5.0 days)	Flavor	18	–

Beer Profile

Est Original Gravity: 1.072 SG **Measured Original Gravity:** 1.046 SG
Est Final Gravity: 1.013 SG **Measured Final Gravity:** 1.010 SG
Estimated Alcohol by Vol: 7.8 % **Actual Alcohol by Vol:** 4.7 %
Bitterness: 18.1 IBUs **Calories:** 427.1 kcal/l
Est Color: 15.5 EBC

Mash Profile

Mash Name: Single Infusion,
Light Body, No Mash Out **Total Grain Weight:** 7.55 kg

Sparge Water: 21.16 l

Grain Temperature: 22.2 C

Sparge Temperature: 75.6 C

Tun Temperature: 22.2 C

Adjust Temp for Equipment:
TRUE

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19.69 l of water at 73.0 C	65.6 C	75 min

Sparge Step: Fly sparge with 21.16 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

Volumes of CO2: 2.3

Pressure/Weight: 114.09 g

Carbonation Used: Bottle with 114.09 g Table Sugar

Keg/Bottling Temperature: 21.1 C

Age for: 30.00 days

Fermentation: Ale, Single Stage

Storage Temperature: 18.3 C

Notes

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