Vinterbryg 2012 #37

Christmas/Winter Specialty Spice Beer

Type: All Grain
Date: 14-07-2012
Batch Size (fermenter): 36,00 l
Brewer: Thomas Nørgaard
Boil Size: 40,98 l
Asst Brewer: Jesper Bækgaard
Boil Time: 75 min
Equipment: Brouwland gryde
End of Boil Volume 38,48 l
Brewhouse Efficiency: 80,00 %
Final Bottling Volume: 36,00 l
Est Mash Efficiency 82,3 %
Fermentation: Ale, Single Stage
Taste Rating(out of 50): 30,0

Taste Notes: Den er lidt for tør i smagen, bør nok mæskes lidt varmere for at efterlade mere restsødme da det jo er en julebryg.
Måske lidt mere Munich for at give den en kraftigere krop der bedre kan stå imod bitterheden fra cacaobønnerne, eller noget dextrin.

Ingredients

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Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	54,5 %
3,00 kg	DMG Munic malt (15,0 EBC)	Grain	2	32,7 %
0,30 kg	DMG Mørk karamelmalt (700,0 EBC)	Grain	3	3,3 %
0,20 kg	Biscuit Malt (45,3 EBC)	Grain	4	2,2 %
0,20 kg	Caraaroma (256,1 EBC)	Grain	5	2,2 %
0,20 kg	Special B Malt (354,6 EBC)	Grain	6	2,2 %
0,27 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	7	3,0 %
20,10 g	Sladek [8,00 %] - Boil 60,0 min	Hop	8	10,6 IBUs
20,00 g	Irish Moss (Boil 10,0 mins)	Fining	9	-
24,00 g	Criollo Beans - whole (Boil 10,0 mins)	Flavor	10	-
100,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	11	7,4 IBUs
12,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	12	-
7,00 g	Cinnamon Stick (Boil 5,0 mins)	Spice	13	-
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66 ml]	Yeast	14	-
2,40 tsp	Yeast Nutrient (Primary 3,0 days)	Other	15	-

Beer Profile

Est Original Gravity: 1,060 SG
Measured Original Gravity: 1,054 SG
Est Final Gravity: 1,016 SG
Measured Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,8 %
Actual Alcohol by Vol: 5,8 %
Bitterness: 17,9 IBUs
Calories: 504,1 kcal/l
Est Color: 50,3 EBC

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Total Grain Weight: 9,17 kg
Sparge Water: 26,69 l
Grain Temperature: 22,2 C
Sparge Temperature: 75,6 C
Tun Temperature: 22,2 C
Adjust Temp for Equipment: FALSE
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 27,21 l of water at 53,5 C	50,0 C	30 min

Saccharification	Heat to 68,9 C over 15 min	68,9 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge Step: Fly sparge with 26,69 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2,3

Pressure/Weight: 12,54 PSI

Carbonation Used: Keg with 12,54 PSI

Keg/Bottling Temperature: 7,2 C

Age for: 120,00 days

Fermentation: Ale, Single Stage

Storage Temperature: 15,0 C

Notes

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