Rolf er Ren 2013

Specialty Beer

Type: All Grain
Batch Size (fermenter): 58,00 l
Boil Size: 56,00 l
Boil Time: 60 min
End of Boil Volume 50,96 l
Final Bottling Volume: 58,00 l
Fermentation: My Aging Profile
Taste Notes:

Date: 17-11-2012
Brewer: Jens Rasmussen
Asst Brewer:
Equipment: Gruekedel
Brewhouse Efficiency: 82,00 %
Est Mash Efficiency 82,0 %
Taste Rating(out of 50): 35,0

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
16,00 kg	Pilsner (Weyermann) (4,0 EBC)	Grain	1	86,7 %
1,00 kg	CASTLE CRYSTAL (120,0 EBC)	Grain	2	5,4 %
1,00 kg	Oats, Flaked (2,0 EBC)	Grain	3	5,4 %
0,45 kg	Brun farin (300,0 EBC)	Sugar	4	2,4 %
125,00 g	Fuggles, Pellet [4,50 %] - Boil 60,0 min	Hop	5	18,3 IBUs
10,00 g	klar urt (Boil 10,0 mins)	Fining	6	-
150,00 g	Fuggles, Pellet [4,50 %] - Boil 3,0 min	Hop	7	2,7 IBUs
2,0 pkg	Safbrew S-33 (Fermentis #) [500,00 ml]	Yeast	8	-
18,00 g	licoric (Secondary 5,0 mins)	Spice	9	-

Beer Profile

Est Original Gravity: 1,080 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 8,5 %
Bitterness: 21,1 IBUs
Est Color: 25,6 EBC

Measured Original Gravity: 1,080 SG
Measured Final Gravity: 1,024 SG
Actual Alcohol by Vol: 7,4 %
Calories: 782,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 37,67 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 18,45 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
mæsk	Add 42,35 l of water at 75,7 C	68,3 C	40 min
mash out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge Step: Fly sparge with 37,67 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: 358,19 g
Keg/Bottling Temperature: 20,0 C
Fermentation: My Aging Profile

Volumes of CO2: 2,4
Carbonation Used: Bottle with 358,19 g Corn Sugar
Age for: 14,00 days
Storage Temperature: 5,0 C

Notes

lakrids opløst i 1 dl. vodka. hældes i efter endt gæring.
urt tilsættes 1 spsk. klarurt
tilsat ca. 8 liter kogt vand.

Created with BeerSmith