HÅNDBRYG.DK BEERCalc

Islev Black Christmas Style: Andre Tilsætninger Brewer: Jonas Vejby Nielsen

Statistics

Volume:	22 liters
Boil Volume:	15 liters
OG:	1083
BG:	1122
FG:	
Alcohol:	8.3 % by vol.
Colour:	36 EBC (Deep copper / light brown)
Bitterness:	33 IBU
BU/GU:	0.39

Fermentables

Pilsner Malt 3 EBC	3	EBC	1500 g
Pale Malt 7 EBC	20	EBC	2900 g
Dark Brown Sugar	80	EBC	1500 g
Chocolate Wheat	1100	EBC	0 g
Cane Sugar (light)	20	EBC	1000 g

Mash schedule: xx degrees for nn minutes, yy degrees for mm minutes.

Hops

Fuggle	4.1% alpha	10 g	n/a minutes
Saaz	3.9% alpha	40 g	60 minutes
Tettnanger	5.5% alpha	30 g	60 minutes
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Saaz	3.9% alpha	30 g	60 minutes

Fermentation
Yeast: 3787 Belgian Trappist
Fermented at 22 degrees C for 7 days.
Fermented at 22 degrees C for 14 days.
Lagered at 22 degrees C for 76 days.

Comments:

Der tilsættes 250 gram kokos og 50 gram lakridsrod de sidste 15 min

Ved omstikning til sættes der 5 flækkede vanilje stænger samt 100 gram tørret appelsin skal.

4,75 kg /15L

6 l spargevand.