Påskeøl '11 - Lakrids Ale vers. 2 (All-grain 25 liter)

Biere de Garde (16 D)



Type: All Grain
Batch Size: 25.00 l
Boil Size: 29.97 l
Boil Time: 60 min
End of Boil Vol: 28.08 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage
Date: 12 Apr 2015
Brewer:
Asst Brewer:
Equipment: 33 Liter All-grain gryde+27 liter elgryde
Efficiency: 71.30 %
Est Mash Efficiency: 77.0 %
Taste Rating: 30.0
Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6.68 kg	Pale Malt, Maris Otter (9.0 EBC)	Grain	1	89.4 %
0.79 kg	Caramel/Crystal Malt -120L (236.4 EBC)	Grain	2	10.6 %
46.89 g	Saaz [4.00 %] - Boil 60.0 min	Hop	3	14.6 IBUs
0.63 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	4	-
46.89 g	Saaz [4.00 %] - Boil 15.0 min	Hop	5	7.2 IBUs
62.50 g	Knust Lakridsrod (Boil 15.0 mins)	Spice	6	-
1.3 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23.66 ml]	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.067 SG
Est Final Gravity: 1.020 SG
Estimated Alcohol by Vol: 6.1 %
Bitterness: 21.8 IBUs
Est Color: 36.1 EBC
Measured Original Gravity: 1.064 SG
Measured Final Gravity: 1.020 SG
Actual Alcohol by Vol: 5.8 %
Calories: 615.8 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 10.17 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE
Total Grain Weight: 7.47 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19.49 l of water at 75.7 C	68.9 C	45 min
Mash Out	Add 7.79 l of water at 94.7 C	75.6 C	10 min

Sparge: Fly sparge with 10.17 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: 189.34 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage
Volumes of CO2: 2.8
Carbonation Used: Bottle with 189.34 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

Created with BeerSmith