BeerCalc: KB 047 Forårs Ale

Style: American Wheat Beer

Brewer: Niels Kofoed

Vital Statistics

Volume	130	litres
OG	1049	
Boil Volume	130	litres
Boil gravity	1049	
Alcohol (ABV)	5.1	%
Colour	10	EBC (Golden)
Bitterness	17	IBU
BU:GU	0.35	
FG	1010	



Fermentables

Wheat Malt	3	EBC	8171	g
Pale Malt	7	EBC	9285	g
Pilsner Malt	3	EBC	6871	g
Cara Red	40	EBC	1021	g
Cara Munich I	100	EBC	371	g
			25719	**g**

Mash schedule

68 degrees for 60 minutes, 78 degrees for 10 minutes.
Total grain weight for mash: 25719 g

Hops

Hallertauer Tradition	4.8	%	150	g	60	min
Amarillo	11.0	%	100	g	5	min

Misc Ingredients

Fermentation

Fermentation	Safale US-05	20	°C	12	days
Lagering	No yeast added	2	°C	40	days

Details

Brygdag 08.02.2015

200 gr. tørret hyld koges med de sidste 10 min.

OG 1049