

Hornindal Braggot vol.4

Braggot (M4 A)

Type: Extract
Batch Size: 15,00 L
Boil Size: 15,50 L
Boil Time: 25 min
End of Boil Vol: 15,50 L
Final Bottling Vol: 14,00 L
Date: 20 Mar 2022
Version: 1
Brewer: Henry
Asst Brewer:
Equipment: 15 L Braggot
Fermentation: Braggot
Taste Rating: 30,0
Taste Notes:

| Ingredients | | | | | |
|-------------|--|-------------|----|-----------|--------|
| Amt | Name | Type | # | %/IBU | Volume |
| 0,20 kg | CHÂTEAU CRYSTAL® [Steep] (150,1 EBC) | Grain | 1 | 2,8 % | 0,13 L |
| 0,35 kg | B2B Light [Boil] (8,0 EBC) | Dry Extract | 2 | 4,9 % | 0,25 L |
| 1,50 kg | MJ Light Pure Liquid Malt Extract [Boil] (5,9 EBC) | Extract | 3 | 20,8 % | 1,06 L |
| 60,00 g | Strisslespalt [1,70 %] - Boil 25,0 min | Hop | 4 | 12,3 IBUs | - |
| 8,00 g | Juniper Berries (Boil 5,0 mins) | Flavor | 5 | - | - |
| 40,00 g | Strisslespalt [1,70 %] - Boil 5,0 min | Hop | 6 | 2,3 IBUs | - |
| 5,00 Items | Clarex (Boil) | Fining | 7 | - | - |
| 4,00 g | Wyeast gærnæring (Boil) | Other | 8 | - | - |
| 5,15 kg | Vår-Honning [Whirlpool] | Honey | 9 | 71,5 % | 3,71 L |
| 1,0 pkg | # 5 Hornindal # (1 A Kveik #Kveik) | Yeast | 10 | - | - |
| 4,00 g | Wyeast gærnæring (Secondary) | Other | 11 | - | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1,136 SG
Est Final Gravity: 1,020 SG

Estimated Alcohol by Vol: 16,0 %
Bitterness: 14,6 IBUs
Est Color: 23,2 EBC Est Calories: 1401,3 kcal/l
Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Measured Calories: 427,1 kcal/l

Grain Steeping and Boil Profile

Steep Water Volume: 1,67 L
Steep Grain Weight: 0,20 kg
Steep Time: 30
Steep Temp: 68,3
Boil Fermentables Weight: 1,85 kg
Boil Fermentables Volume: 1,31 L
Est Boil Water Addition: 12,52 L

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 82,35 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Braggot
Fermenter:
Volumes of CO2: 2,3
Carbonation Est: Bottle with 82,35 g Sugar Drops
Carbonation (from Meas Vol): Bottle with 111,33 g Sugar Drops
Age for: 120,00 days
Storage Temperature: 18,3 C

Notes

Gærer med "varmebælte" ved 35 grader