

KHA's Juleøl 2020

Specialty Beer (23 A)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.08 l
Boil Time: 60 min
End of Boil Vol: 27.08 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Single Stage

Date: 24 Oct 2020
Brewer: Kristian H. Andersen
Asst Brewer:
Equipment: KHA's HERMS setup
Efficiency: 72.00 %
Est Mash Efficiency: 74.9 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 40.46 l
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pale Malt (Weyermann) (6.5 EBC)	Grain	1	63.6 %
1.00 kg	CHÂTEAU VIENNA (5.5 EBC)	Grain	2	12.7 %
1.00 kg	Crystal Malt - 60L (Thomas Fawcett) (118.2 E...)	Grain	3	12.7 %
0.32 kg	Dark Crystal Malt (Thomas Fawcett) (300.0 E...)	Grain	4	4.1 %
0.05 kg	Chocolate Malt (886.5 EBC)	Grain	5	0.6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 19.65 l of water at 73.7 C	67.0 C	60 min
Mash Out	Heat to 75.6 C over 20 min	75.6 C	10 min

- Sparge Water Acid:
- Fly sparge with 20.82 l water at 75.6 C
- Add water to achieve boil volume of 30.08 l
- Estimated pre-boil gravity is 1.057 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
35.00 g	Cascade [6.80 %] - Boil 60.0 min	Hop	6	20.9 IBUs
45.00 g	Saaz - 2019 [3.30 %] - Boil 15.0 min	Hop	7	6.5 IBUs
5.00 g	Orange Peel, Sweet (Boil 15.0 mins)	Spice	8	-
0.50 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	9	-
15.00 g	Saaz - 2019 [3.30 %] - Boil 10.0 min	Hop	10	1.6 IBUs
10.00 g	Coriander Seed (Boil 10.0 mins)	Spice	11	-
0.45 kg	Candi Syrup, D-240 [Boil for 5 min](473.0 EBC)	Extract	12	5.7 %
4.00 g	Cinnamon Stick (Boil 5.0 mins)	Spice	13	-

- Estimated Post Boil Vol: 27.08 l and Est Post Boil Gravity: 1.071 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58)...	Yeast	14	-
0.04 kg	Honey (2.0 EBC)	Sugar	15	0.5 %

- Measure Actual Original Gravity _____ (Target: 1.071 SG)
- Measure Actual Batch Volume _____ (Target: 25.00 l)
- Add water if needed to achieve final volume of 25.00 l

Fermentation

- 24 Oct 2020 - Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.018 SG)
- Date Bottled/Kegged: 07 Nov 2020 - Carbonation: Bottle with 141.17 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 07 Dec 2020 - Drink and enjoy!

Notes