

KHA's Juleøl

Specialty Beer (23 A)

Type: All Grain

Batch Size: 25.00 l

Boil Size: 30.04 l

Boil Time: 60 min

End of Boil Vol: 27.04 l

Final Bottling Vol: 24.00 l

Fermentation: Ale, Single Stage

Taste Notes:

Date: 15 Aug 2015

Brewer: Kristian H. Andersen

Asst Brewer:

Equipment: KHA's HERMS setup

Efficiency: 72.00 %

Est Mash Efficiency: 75.2 %

Taste Rating: 30.0



Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 40.43 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	63.2 %
1.00 kg	Caramel/Crystal Malt - 20L (39.4 EBC)	Grain	2	12.6 %
1.00 kg	Vienna Malt (6.9 EBC)	Grain	3	12.6 %
0.32 kg	Caramel/Crystal Malt -120L (236.4 EBC)	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 26.01 l of water at 72.9 C	68.0 C	90 min
Mash Out	Heat to 78.0 C over 20 min	78.0 C	10 min

- Fly sparge with 14.41 l water at 75.6 C

- Add water to achieve boil volume of 30.04 l
- Estimated pre-boil gravity is 1.060 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.50 kg	Candi Sugar, Dark (541.8 EBC)	Sugar	6	6.3 %
35.00 g	Cascade [5.50 %] - Boil 60.0 min	Hop	7	15.9 IBUs
37.00 g	Summer (Summer Saaz) [5.50 %] - Boil 15.0 min	Hop	8	8.3 IBUs
0.50 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	9	-
13.00 g	Summer (Summer Saaz) [5.50 %] - Boil 10.0 min	Hop	10	2.1 IBUs
10.00 g	Coriander Seed (Boil 5.0 mins)	Spice	11	-
4.00 tsp	Orange Peel, Sweet (Boil 5.0 mins)	Spice	12	-
3.00 tsp	Cinnamon Stick (Boil 5.0 mins)	Spice	13	-

- Estimated Post Boil Vol: 27.04 l and Est Post Boil Gravity: 1.069 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
1.0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23.66 ml]	Yeast	14	-
0.04 kg	Honey (2.0 EBC)	Sugar	15	0.5 %

- Measure Actual Original Gravity _____ (Target: 1.069 SG)
- Measure Actual Batch Volume _____ (Target: 25.00 l)
- Add water if needed to achieve final volume of 25.00 l

Fermentation

- 15 Aug 2015 - Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.016 SG)
- Date Bottled/Kegged: 29 Aug 2015 - Carbonation: Bottle with 141.17 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 28 Sep 2015 - Drink and enjoy!

Notes