

# KHA's Juleøl 2023

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:** 05 Aug 2023  
**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

- Hydrate yeast with 937.71 ml warm water and add optional 46.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 40.46 L
- Mash Water Acid: None

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5.00 kg	Pale Malt (Weyermann) (6.5 EBC)	Grain	1	63.6 %	3.26 L
1.00 kg	CHÂTEAU VIENNA (5.5 EBC)	Grain	2	12.7 %	0.65 L
1.00 kg	Crystal Malt - 60L (Thomas Fawcett) (118.2...)	Grain	3	12.7 %	0.65 L
0.32 kg	Dark Crystal Malt (Thomas Fawcett) (300.0...)	Grain	4	4.1 %	0.21 L
0.05 kg	Chocolate Malt (886.5 EBC)	Grain	5	0.6 %	0.03 L

### Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 19.65 L of water at 74.9 C	67.0 C	60 min
Mash Out	Heat to 75.6 C over 20 min	75.6 C	10 min

- Sparge Water Acid: None
- 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	Volume
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	-	-
4.00 g	Cinnamon Stick (Boil 10.0 mins)	Spice	12	-	-
0.45 kg	Candi Syrup, D-180 [Boil] [Boil for 5 min](3...	Extract	13	5.7 %	0.33 L
0.04 kg	Honey [Boil] [Boil for 5 min](2.0 EBC)	Sugar	14	0.5 %	0.03 L

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	Volume
2.0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-...	Yeast	15	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.071 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 25.00 L)

### Fermentation

- 05 Aug 2023 - 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: 19 Aug 2023 - Carbonation: Bottle with 141.17 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 18 Sep 2023 - Drink and enjoy!

### Notes