

41 - Special Christmas 20

Christmas/Winter Specialty Spice Beer (21 B)

Type: All Grain
Batch Size: 15,0 L
Boil Size: 17,3 L
Boil Time: 70 min
End of Boil Vol: 15,1 L
Final Bottling Vol: 15,5 L
Fermentation: Ale, Single Stage

Date: 28 Oct 2017
Brewer: Simon Lei
 Fredslund
Asst Brewer:
Equipment: 17 liters
 gryden
Efficiency: 65,00 %
Est Mash Efficiency: 67,2



%

Taste Rating: 25,0

Taste Notes: En halvmørk, halvbitter juleøl med belgisk smag. Tilsat korianderfrø for det gode fra wit og brugt trappistgær (som er den samme Westmalle bruger), der har en dejlig fylde og medium frugtsmag. Denne gang med Special B som den mørke malt. Skulle give mere rund smag frem for ristet.

Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,0 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	1	63,0 %	2,0 L
0,5 kg	Caramel/Crystal Malt - 60L (118,2...	Grain	2	10,5 %	0,3 L
0,5 kg	Wheat, Torrified (3,3 EBC)	Grain	3	10,5 %	0,3 L
0,3 kg	Special B Malt (354,6 EBC)	Grain	4	6,3 %	0,2 L
0,2 kg	Light Dry Extract [Boil] (15,8 EBC)	Dry Extract	5	5,3 %	0,2 L
17,00 g	Hallertau Magnum [11,00 %] - Boi...	Hop	6	28,2 IBUs	-
0,2 kg	Candi Sugar, Dark [Boil] [Boil for...	Sugar	7	4,4 %	0,1 L
15,00 g	Columbus (Tomahawk) [12,00 %]...	Hop	8	18,9 IBUs	-
16,00 g	Columbus (Tomahawk) [12,00 %]...	Hop	9	5,8 IBUs	-
10,00 g	Coriander Seed (Boil 5,0 mins)	Spice	10	-	-
10,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	11	-	-
1,00 tsp	Yeast Nutrient (Boil)	Other	12	-	-
1,0 pkg	Abbey Ale (White Labs #WLP530)...	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,066 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 7,2 %
Bitterness: 52,8 IBUs
Est Color: 59,9 EBC

Measured Original Gravity:
 1,070 SG
Measured Final Gravity: 1,015
 SG
Actual Alcohol by Vol: 7,3 %
Calories: 669,0 kcal/l

Mash Profile

Mash Name: Temperature Mash,
 1 Step, Medium Body
Sparge Water: 10,4 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment:

Total Grain Weight: 4,8 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20

FALSE

Est Mash PH: 5,39**Measured Mash PH:** 4,80**Mash Acid Addition:** None**Sparge Acid Addition:** None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 11,21 L of water at 73,1 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 10,4 L water at 75,6 C**Mash Notes:** Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg**Pressure/Weight:** 0,54 bar**Keg/Bottling Temperature:** 7,2 C**Fermentation:** Ale, Single Stage**Fermenter:****Volumes of CO2:** 1,9**Carbonation Est:** Keg with 0,54 bar**Carbonation (from Meas Vol):**

Keg with 0,54 bar

Age for: 30,00 days**Storage Temperature:** 18,3 C

Notes

Bryggedag 28. oktober 2017:

Starter dagen før med at lave en starter til WLP530.

1,5 liter med 150g spraymalt. Der er godt gang i den dagen efter (dvs. på bryggedagen). Ved afslutningen står urten bare 20-30 minutter for sig selv og trækker appelsinskal og koriander. Det er ikke meningen, men jeg er alene med Nora og Augusta.

21. nov. 2017

Tapning. Går fint og smager rigtig godt. Nøddeagtig, rund, moderat bitter, halvsød. God juleøl.

Created with *BeerSmith*