

## Juniper Ascending v3 - 6.4%

### Kornøl

Author: The Thirsty Otter

Type: All Grain

IBU : 7 (Tinseth)  
 BU/GU : 0.1  
 Colour : 12 EBC  
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.061  
 Original Gravity : 1.061  
 Total Gravity : 1.063  
 Final Gravity : 1.014

### Fermentables (1.5 kg)

1.5 kg - Pale Ale Malt 8.5 EBC (100%)  
 ^ Lot # 20210909  
 ^ Brouwmaatje (NL) 051.011.5  
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (4 g)

First Wort 75 - 4 g - Saaz - 3.6% (7 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

### Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.17 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.81 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.99 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.94 g - Gypsum (CaSO4)  
 ^ Brouwmaatje (NL)  
 Mash - 10 g - Juniper Needles  
 ^ Pippin International (NL) https://www.pippi...  
 Mash - 0.8 ml - Lactic Acid 80% 88%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 4.5 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Sparge - 3.02 l - NL Spa Reine Flat Mineral W...  
 ^ AH (NL)  
 Boil - 15 g - Juniper Berries  
 ^ Lot # 5420069824761 (12.05.2023)  
 ^ Brouwmaatje (NL) 054.114.1  
 Primary - 20 g - Juniper Berries  
 ^ Lot # 5420069824761 (12.05.2023)  
 ^ Brouwmaatje (NL) 054.114.1

### Yeast

0.5 pkg - Lallemend (LalBrew) Voss Kveik  
 ^ The Malt Miller (UK) YEA-02-048

### 01 Brouwpunt 5L (no boil) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 5.96 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.5 L  
 Sparge Water : 3.02 L  
 Boil Time : 0 min  
 Total Water : 7.52 L



12 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability plus mash out  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature  
 78 °C - 15 min - Mash Out

### Fermentation Profile

Ale  
 30 °C - 5 days - Primary  
 4 °C - 2 days - Cold Crash  
 30 °C - 14 days - Carbonation

### Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 99 Mg 15 Na 75 Cl 131 SO 199 HCO 94

SO/Cl ratio: 1.5  
 Mash pH: 5.35  
 Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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## Recipe Notes

This is a raw ale - no boil.

Wort brought to 82 °C and held for 15 minutes to pasteurize prior to cooling.

Beer is traditionally served with low carbonation (residual CO2 from fermentation).

Original recipe at <https://escarpmentlabs.com/blogs/resources/traditional-norwegian-kornol-recipe>

Remove any protein and juniper oil ("head ache") from the wort before the break (what break ?).

Add Frozen Juniper berries to the fermenter after 2 days/48 hours.