

## AnOtter Kornøl v2 - 6%

### Kornøl

Author: The Thirsty Otter

Type: All Grain

IBU : 7 (Tinseth)  
BU/GU : 0.11  
Colour : 10 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.058  
Original Gravity : 1.058  
Total Gravity : 1.060  
Final Gravity : 1.014

### Fermentables (1.42 kg)

1.42 kg - Pale Ale Malt 6 EBC (100%)  
^ Lot # 694-201130-111430-176081-1/1  
^ The Malt Miller (UK) MAL-00-010  
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 - 4.38 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 3.1 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
10 min - Boil - 1 items - Wort Chiller  
^ Brouwstore (NL) 057.020.20

### 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 : 4.26 L  
Sparge Water : 3.18 L  
Boil Time : 0 min  
Total Water : 7.44 L



10 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](http://www.ah.nl)) (...  
Ca 100 Mg 15 Na 76 Cl 133 SO 201 HCO 94

SO/Cl ratio: 1.5  
Mash pH: 5.38  
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:

### Recipe Notes

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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 ?).

Changed yeast for availability.