

Saint Nicholas Special - 6.7%

Autumn Seasonal Beer
Author: The Thirsty Otter

Type: All Grain

IBU : 25 (Tinseth)
BU/GU : 0.42
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.056
Total Gravity : 1.058
Final Gravity : 1.007

Fermentables (1.24 kg)
500 g - Pale Ale Malt 6 EBC (40.5%)
^ The Malt Miller (UK) MAL-00-010
500 g - Pilsner 3.5 EBC (40.5%)
^ The Malt Miller (UK) MAL-00-074
200 g - 10 min - Boil - Sugar, Table (Sucrose...
^ Albert Heijn (NL)
35 g - CaraMunich Type 2 120 EBC (2.8%)
^ The Malt Miller (UK) MAL-01-006
35 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (20 g)
20 min - 10 g - Godiva (Whole) - 7.52% (22 IBU)
^ Worcestor Hop Shop (UK)

Hop Stand
10 min hopstand @ 80 °C
10 min - 10 g - Godiva (Whole) - 7.52% (2 IBU)
^ Worcestor Hop Shop (UK)

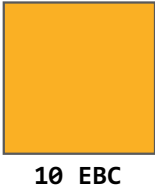
Miscellaneous
Mash - 3.1 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Mash - 0.96 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.58 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.96 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.17 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.3 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 5.77 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
2 min - Boil - 0.65 g - Cardamom
2 min - Boil - 3.3 g - Cinnamon Powder
2 min - Boil - 1.1 g - Cloves

Yeast
0.5 pkg - Fermentis SafAle English Ale S-04
^ The Malt Miller (UK) YEA-02-024

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.1 L
Sparge Water : 5.77 L
Boil Time : 60 min
Total Water : 8.87 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 45 days - Conditioning

Water Profile
NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5
Mash pH: 5.4
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: