

26 EBC

## Còco Ceann-daoraich Sabhs - 6.8%

Alternative Grain Beer

Author: George@homebrewinguk.com

Type: All Grain

IBU : 0 (Tinseth)

BU/GU : 0

Colour : 26 EBC Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.063
Final Gravity : 1.011

Fermentables (1.56 kg)

1.327 kg - Pale Ale Malt 5.5 EBC (85.2%)

^ The Malt Miller (UK) MAL-00-042 128 g - Dextrin Malt 3 EBC (8.2%)

51 g - Dark Crystal Malt 240 EBC (3.3%)

^ The Malt Miller (UK) MAL-01-002

51 g - Extra Dark Crystal Malt 400 EBC (3.3%)

^ The Malt Miller (UK) MAL-01-004

Hops (6.4 g)

Dry Hops

4 days - 6.4 g - First Gold (T90) - 7.5%

^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 1.01 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 2.72 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 1.01 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.24 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 2.43 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004

Mash - 0.2 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Primary - 63.636 g - Toasted Cocoa Nibs

Yeast

0.5 pkg - White Labs Hornindal Kveik Ale Yeas...

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

: 4.7 L

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

Mash Water : 4.67 L

Boil Time : 60 min Total Water : 9.37 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

Sparge Water

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  $^{\circ}\text{C}$  - 14 days - Carbonation

18  $^{\circ}\text{C}$  - 28 days - Conditioning

Water Profile

02 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: 5.39

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

refillencer volulle.

Final Gravity:

Bottling Volume: