

Mørk Mumme 2/3 - 7.1%

Historical Beer

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Type: All Grain

IBU : 36 (Tinseth)  
BU/GU : 0.55  
Colour : 91 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.051  
Original Gravity : 1.066  
Final Gravity : 1.012

Fermentables (1.74 kg)

366 g - Munich 20 EBC (21.1%)  
366 g - Vienna Malt 6.9 EBC (21.1%)  
293 g - Caramel Pils 5 EBC (16.9%)  
293 g - Chateau Special B 300 EBC (16.9%)  
194 g - Caramel Aromatic 180 EBC (11.2%)  
146 g - Melanoidin 70 EBC (8.4%)  
62 g - Chocolate Dark 900 EBC (3.6%)  
18 g - Rice Hulls 0 EBC (1%)

Hops (20.4 g)

60 min - 5.8 g - East Kent Goldings (EKG) - 5...  
30 min - 7.3 g - Cascade - 7% (16 IBU)  
20 min - 7.3 g - Hallertauer Mittelfrueh - 4%...

Miscellaneous

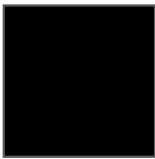
Mash - 0.36 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Sparge - 0.71 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
5 min - Boil - 1 g - Irish Moss

Yeast

1.2 pkg - Fermentis Saflager West European La...

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 5.16 L  
Sparge Water : 4.37 L  
Boil Time : 60 min  
Total Water : 9.53 L



91 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

High fermentability  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

Fermentation Profile

Ale  
15 °C - 14 days - Primary

Water Profile

01 NL Hoofddorp Rein Tap Water (2020-Q3 WQR)...  
Ca 49 Mg 10 Na 68 Cl 92 SO 70 HCO 168

SO/Cl ratio: 0.8  
Mash pH: 5.03  
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

En god mørk øl, har justeret den ned til 15 liter fra 23 liter

Sukkerkarbonering. 7,5 gr.sukker pr. Liter