

46 EBC

Moose Drool - 5.8%

Alternative Grain Beer 01 Brouwpunt 5L (30min) (rev 4)

Author: Cheshire Cat@homebrewinguk.com Boil Size

Type: All Grain

IBU : 34 (Tinseth) BU/GU : 0.63 Colour : 46 EBC Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.048 : 1.055 Original Gravity Final Gravity : 1.011

Fermentables (1.35 kg)

1.217 kg - Extra Pale Maris Otter 3.1 EBC (90%)

^ The Malt Miller (UK) MAL-00-040 84 g - Dark Crystal Malt 240 EBC (6.2%) ^ The Malt Miller (UK) MAL-01-002 47 g - Chocolate Malt 950 EBC (3.5%) ^ The Malt Miller (UK) MAL-02-004 5 g - Black Malt 1340 EBC (0.4%)

^ The Malt Miller (UK) MAL-02-008

Hops (13.9 g)

30 min - 6.9 g - Chinook (T90) - 11.8% (28 IBU)

^ The Malt Miller (UK) HOP-05-000

10 min - 7 g - Willamette (T90) - 5.3% (6 IBU)

^ The Malt Miller (UK) HOP-05-015

Miscellaneous

Mash - 0.9 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 2.4 g - Calcium Chloride (CaCl2) 33 % 33% Boil Volume:

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.89 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.09 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 2.15 g - Gypsum (CaSO4)

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

Mash - 0.3 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - CrossMyLoof Sigmund's No. 1 Voss Kv...

Batch Size : 5.6 L : 6.86 L Post-Boil Vol : 5.96 L

Mash Water : 4.06 L Sparge Water : 4.22 L Boil Time : 30 min Total Water : 8.28 L

Brewhouse Efficiency: 71.8%

Mash Profile

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

63 °C - 60 min - Temperature

Fermentation Profile

Mash Efficiency: 73.3%

00 Ale

28 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5 Mash pH: 5.38 Sparge pH: 6

Measurements

Mash pH:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: OG = 1.053, BHE = 70%.