

65 Juniper Ascending v3 - 6.4%

Kornøl

Author: The Thirsty Otter

Type: All Grain

IBU : 7 (Tinseth)
BU/GU : 0.1
Colour : 14 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.061
Original Gravity : 1.061
Total Gravity : 1.063
Final Gravity : 1.014

Fermentables (1.5 kg)

1.5 kg - Pale Ale Malt 8.5 EBC (100%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.011.5
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 - 4.5 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 3.02 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
Boil - 15 g - Juniper Berries
^ Lot # 5420069824761 (12.05.2023)
^ Brouwmaatje (NL) 054.114.1
Primary - 20 g - Juniper Berries
^ Lot # 5420069824761 (12.05.2023)
^ Brouwmaatje (NL) 054.114.1

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 : 4.5 L
Sparge Water : 3.02 L
Boil Time : 0 min
Total Water : 7.52 L



14 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) (...
Ca 99 Mg 15 Na 75 Cl 131 SO 199

SO/Cl ratio: 1.5
Mash pH: 5.35
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:

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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 ?).

Add Frozen Juniper berries to the fermenter after 2 days/48 hours.