

65 Juni per Ascendi ng 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
 ^ Brouwnaatje (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
 ^ Brouwnaatje (NL) BM HUM 420000 Hunt egarden...

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwnaatje (NL) 003.106.2
 Mash - 2.17 g - Calcium Chloride (CaCl2) 33 %..
 ^ Lot # 115038
 ^ Brouwnaatje (NL) 055.035.0
 Mash - 0.81 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.99 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwnaatje (NL) 055.027.7
 Mash - 1.94 g - Gypsum (CaSO4)
 ^ Brouwnaatje (NL)
 Mash - 10 g - Juni per Needles
 ^ Pippi n International (NL) <https://www.pippi.nl>
 Mash - 0.8 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwnaatje (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 - Juni per Berries
 ^ Lot # 5420069824761 (12.05.2023)
 ^ Brouwnaatje (NL) 054.114.1
 Primary - 20 g - Juni per Berries
 ^ Lot # 5420069824761 (12.05.2023)
 ^ Brouwnaatje (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:

65 Juniper Ascending v3


[www.brewfather.app](https://web.brewfather.app)

Recipe Notes

This is a rawale - 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.