

44 Saint Nicholas Special - 6.7%

Autumn Seasonal Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 26 (Tinseth)
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Post-Boil Gravity : 1.056
 Original Gravity : 1.058
 Final Gravity : 1.007

Fermentables (1.24 kg)

500 g - Pale Ale Malt 6 EBC (40.5%)
 ^ The Malt Miller (UK) MAL-00-010
 500 g - Pilsner 3.5 EBC (40.5%)
 ^ The Malt Miller (UK) MAL-00-074
 200 g - 10 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)
 35 g - CaraMunich Type 2 120 EBC (2.8%)
 ^ The Malt Miller (UK) MAL-01-006
 35 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20 g)

20 min - 10 g - Godiva (Whole) - 7.52% (23 IBU)
 ^ Worchester Hop Shop (UK)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10 g - Godiva (Whole) - 7.52% (3 IBU)

Miscellaneous

2 min - Boil - 0.65 g - Cardamom
 2 min - Boil - 3.3 g - Cinnamon Powder
 2 min - Boil - 1.1 g - Cloves

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 3.1 L
 Sparge Water : 5.77 L

Boil Time : 60 min
 Total Water : 8.87 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



11 EBC

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 10 days - Primary
 20 °C - 28 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: