

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)
^ Worcester 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 Brouwput 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%

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:

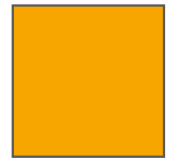
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



11 EBC