

66 Kornøl - 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)

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

^ 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)

^ Brouwnaatje (NL)

Mash - 10 g - Juniper Needles

^ Pippin International (NL) <https://www.pippin...>

Mash - 0.8 ml - Lactic Acid 80% 88%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Mash - 4.38 l - NL Spa Reine Flat Mineral Water

^ AH (NL)

Sparge - 3.1 l - NL Spa Reine Flat Mineral Water

^ AH (NL)

10 min - Boil - 1 items - Wort Chiller

^ Brouwstore (NL) 057.020.20

Yeast

0.5 pkg - Lallemend (Lal Brev) 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:

66 Kornøl


www.brewfather.app

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?).

Changed yeast for availability.