**FREE BEER VERSION 4.0, SEPTEMBER 2008, Codename: SKANDS**

(19 L, ALL-GRAIN) OG = 1.054 FG = 1.014 IBU = 32 SRM = 19 ABV = 5,1 %)

INGREDIENTS

MALT:  
3,8 kg Maris Otter (3,0 SRM)  
800 g Munich Malt (7,1 SRM)  
200 g Crystal Malt (66,0 SRM)  
100 g Brown Malt (95,4 SRM)  
80 g Carafa Special Type III (710,7 SRM)  
HOPS:  
7.48 AAU Northern Brewer hop pellets (FWH.)  
(25 g of 8.5% alpha acid)  
2.92 AAU Williamette hop pellets (7 min.)  
(15 g of 5.5% alpha acid)

SPICE:  
35 g Guaraná berries  
Crush Guaraná beans and infuse in 1 quart of hot boiled  
water (max temperature 78 °C).  
Filter the mixture and add to the boiling wort the last 15  
minutes.  
YEAST:  
London Ale (White Labs #WLP013)

STEP BY STEP

Mash crushed grains at 66,0 °C in 13,5 L of water.  
Hold mash at 66 °C for 60 minutes.  
Heat to 72 °C.  
Hold mash at 72 °C for 5 minutes.  
Heat to 78 °C.  
Hold mash at 78 °C for 10 minutes.  
Sparge with 15,5 L of 78 °C water.  
Collect 22,7 L of wort.  
Remember to add Northern Brewer hops at the beginning  
of sparge a.k.a. First Wort Hops/FWH.  
Boil wort for 60 minutes.  
Add the Guaraná mixture the last 15 minutes and the  
Willamette hops the last 7 minutes.  
Cool wort to 19,5 °C and transfer to clean and disinfected  
fermenter.

Remember to aerate the cooled wort, dissolving as much  
oxygen as possible in the wort.  
Pitch Yeast.  
Ferment at 19,5 °C until fermentation is completed (approx.  
7-10 days).  
Dissolve 90 g of sugar in a small amount boiling water.  
Put the sugar mixture in a clean and disinfected container,  
and transfer the fermented beer this will ensure even  
distribution of carbonation sugar.  
Leave as much yeast sediment/trub as possible, in the  
fermenter.  
Be careful not to aerate the fermented beer in the process.  
Bottle for carbonation and leave at 19,5 °C for 7-10 days.  
Store bottles at 4-8 °C for another 14-30 days.  
– Serve cold and enjoy.

FREE BEER version 3.1 is on it’s way.