

Stjørdalsøl - 8.8%

Kornøl

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Type: All Grain

IBU : 14 (Tinseth)
BU/GU : 0.16
Colour : 30 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.068
Original Gravity : 1.089
Final Gravity : 1.022

Fermentables (2.25 kg)

2.246 kg - Stjørdal-style alderwood-smoked ma...

Hops (2.4 g)

First Wort 60 - 2.4 g - Hallertau Magnum - 14...

Miscellaneous

Mash - 1.09 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.91 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.08 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.32 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.61 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Propagate Lab Chico Ale Yeast MIP-100

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

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

Mash Water : 6.74 L
Sparge Water : 3.3 L
Boil Time : 60 min
Total Water : 10.04 L



30 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
73.3 °C - Strike Temp
67 °C - 45 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
19 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
19 °C - 14 days - Carbonation
19 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5
Mash pH: 5.39
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:

Recipe Notes

Target: ABV = 9.5 %, IBU = 12, OG = 1.083, FG = 1.012.

<https://beerandbrewing.com/recipe-our-mutual-friend-stjordalsol>