

Raw Rosehip ø1 - 5.6%

Kornøl

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Type: All Grain

IBU : 0 (Tinseth)
 BU/GU : 0
 Colour : 19 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054
 Original Gravity : 1.054
 Final Gravity : 1.011

Fermentables (1.46 kg)

989 g - Clear Choice Malt Extra Pale 3 EBC (6...
 ^ The Malt Miller (UK) MAL-00-009
 366 g - Rye Malt 25 EBC (25.1%)
 ^ The Malt Miller (UK) MAL-00-037
 49 g - Crystal Rye Malt 150 EBC (3.4%)
 ^ The Malt Miller (UK) MAL-01-010
 31 g - Torrified Wheat 3.9 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-03-006
 24 g - Carapils 4 EBC (1.6%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.18 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.8 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.97 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.93 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Boil - 60 g - Rosehip

Yeast

0.2 pkg - Escarpment Yeast Labs Ebbegarden Kv...

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 : 4.28 L
 Sparge Water : 3.17 L
 Boil Time : 0 min
 Total Water : 7.45 L



19 EBC

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

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 100 Mg 15 Na 75 Cl 132 SO 199

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

Extra pale grain
 Rye
 Crystal 120 rye
 Carapils
 Torrefied wheat

Raw Rosehip Ø1

Recipe Notes

Rosehip (Start)
Ebbegarden starter