

Samiclaus - 14.8%

Autumn Seasonal Beer

Author: Inkoopcommissie ('t Wort Wat)

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.18
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.075
 Original Gravity : 1.128
 Total Gravity : 1.129
 Final Gravity : 1.016

Fermentables (3.09 kg)

2.33 kg - Pilsnout (3 EBC) 3 EBC (75.5%)
 446 g - 5 min - Boil - Suiker 0 EBC (14.5%)
 233 g - Cara Red (45 EBC) 45 EBC (7.6%)
 76 g - Vienna mout (8 EBC) 8 EBC (2.5%)
 20 g - Bottling - Bottelsuiker 0 EBC

Hops (14.2 g)

75 min - 6.4 g - Northern Brewer (Whole) - 9....
 15 min - 3.9 g - Tettnanger (Whole) - 3.8% (2...
 5 min - 3.9 g - Hallertau Mittelfruh (Whole)...

Miscellaneous

Mash - 1.13 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 3.02 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.12 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.37 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.7 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - null Wyeast 2308 Munich Lager null
 1 pkg - null Bioferm Champ (Champagne gist) null

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

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

Mash Water : 7.92 L
 Sparge Water : 2.49 L
 Boil Time : 60 min
 Total Water : 10.41 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Maischen
 68.7 °C - Strike Temp
 68 °C - 0 min - Stap 1
 63 °C - 40 min - Stap 2
 72 °C - 40 min - Stap 3
 78 °C - 5 min - Stap 4

Fermentation Profile

20 Lager (Standard)
 12 °C - 14 days - Primary

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: 5.4
 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

De suiker de laatste 5 minuten koken toevoegen.
 De Champagne gist pas toevoegen na 7 tot 8 weken lagere.
 Bottelen als het SG gedaald is tot 1025 - 1034.