

Keptinis - 8.3%

Experimental Beer

Author: Brewer #233096@Brewersfriend.com

Type: All Grain

IBU : 13 (Tinseth)
 BU/GU : 0.16
 Colour : 12 EBC
 Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.062
 Original Gravity : 1.081
 Final Gravity : 1.018

Fermentables (2.02 kg)

1.336 kg - Pale 2-Row 3.5 EBC (66.2%)
 607 g - Rimrock (Vienna-style Spring Rye) 9.5...
 76 g - German - Acidulated Malt 6.7 EBC (3.8%)

Hops (14.8 g)

30 min - 7.4 g - Fuggles - 4.5% (10 IBU)
 5 min - 7.4 g - Fuggles - 4.5% (3 IBU)

Miscellaneous

Mash - 0.33 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.34 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.32 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.3 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.13 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

29.6 ml - Omega Yeast Labs Lutra Kveik OYL-07...

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

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

Mash Water : 6.06 L
 Sparge Water : 3.76 L
 Boil Time : 60 min
 Total Water : 9.82 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Strike

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 60 Mg 5 Na 25 Cl 75 SO 80

SO/Cl ratio: 1.1
 Mash pH: 5.28
 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: