

Vossaøl - 7.7%

Kornøl

Author: Strange | Brewer #44938

Type: All Grain

IBU : 17 (Tinseth)
 BU/GU : 0.23
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054
 Original Gravity : 1.071
 Total Gravity : 1.072
 Final Gravity : 1.013

Fermentables (1.79 kg)

1.525 kg - Pilsner 3.5 EBC (85.4%)
 260 g - Pale Ale 6.9 EBC (14.6%)
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (14.2 g)

60 min - 6.2 g - Saaz - 3.5% (9 IBU)
 20 min - 8 g - Saaz - 3.5% (7 IBU)

Miscellaneous

Mash - 1.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.79 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.04 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.27 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 58.6 g - Juniper
 Mash - 1.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - Omega Yeast Labs Voss Kveik OYL-061 O...

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

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

Mash Water : 5.36 L
 Sparge Water : 4.23 L
 Boil Time : 60 min
 Total Water : 9.59 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 75.5 °C - Strike Temp
 69 °C - 60 min - Infusion

Fermentation Profile

Imported
 38 °C - 0 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 88 Mg 15 Na 75 Cl 132 SO 172

SO/Cl ratio: 1.3
 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 = 7.73 %, IBU = 18.12, EBC = 9.7, OG = 1.072, FG = 1.013.
<https://www.brewersfriend.com/homebrew/recipe/view/650970/vossal>