

Stronghjort v1 - 7.1%

British Strong Ale

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Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.51
 Colour : 34 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.064
 Total Gravity : 1.066
 Final Gravity : 1.012

Fermentables (1.59 kg)

664 g - Finest Pale Ale Golden Promise 5.5 EBC...
 ^ The Malt Miller (UK) MAL-00-058
 664 g - Maris Otter Malt 5.9 EBC (41.7%)
 86 g - Spray Dried Malt Extract - Light 7 EBC...
 ^ The Malt Miller (UK) EXT-00-006
 73 g - Crystal Malt 133 EBC (4.6%)
 73 g - Flaked Maize 3 EBC (4.6%)
 ^ The Malt Miller (UK) MAL-03-004
 31 g - Chocolate Malt 950 EBC (2%)
 ^ The Malt Miller (UK) MAL-02-004
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (21 g)

90 min - 8 g - Brewer's Gold (T90) - 4.5% (19...
 ^ The Malt Miller (UK) HOP-06-011
 15 min - 13 g - Tettnang - 4.5% (15 IBU)

Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.96 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.95 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.83 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.84 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

Yeast

0.6 pkg - Omega Hornindal Kveik OYL-091

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 9.56 L
 Post-Boil Vol : 5.96 L
 Mash Water : 4.52 L
 Sparge Water : 6.6 L
 Boil Time : 120 min
 Total Water : 11.12 L



34 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (120 min)
 74.4 °C - Strike Temp
 68 °C - 120 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 30 °C - 6 days - Primary
 33 °C - 4 days - Diacetyl Rest
 30 °C - 14 days - Carbonation
 30 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 33 Mg 9 Na 38 Cl 75 SO 75

SO/Cl ratio: 1

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 = 6.9 %, IBU = 37, EBC = 74, OG = 1.067, FG = 1.016.