

Rosehip Rye - 4.1%

Experimental Beer

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Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 1.12
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.041
 Final Gravity : 1.010

Fermentables (1.03 kg)

855 g - Pale Ale Malt 8.5 EBC (83.4%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.011.5
 122 g - Rye Malt 25 EBC (11.9%)
 ^ The Malt Miller (UK) MAL-00-037
 24 g - Dark Crystal Malt 240 EBC (2.3%)
 ^ The Malt Miller (UK) MAL-01-002
 24 g - Wheat Torrifified 3.3 EBC (2.3%)

Hops (17 g)

90 min - 17 g - Bramling Cross (Whole) - 5% (...
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 1.06 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.84 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.05 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.29 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.53 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 45 min - Boil - 48.696 g - Rosehip

Yeast

0.2 pkg - Crossmyloof Beòir

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.07 L
 Sparge Water : 6.69 L
 Boil Time : 90 min
 Total Water : 9.76 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 72.1 °C - Strike Temp
 66 °C - 90 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 200

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

Target: OG = 1.030.