

## Raw Raspberry Leaf ø1 - 4.6%

### Kornøl

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Type: All Grain

IBU : 4 (Tinseth)  
 BU/GU : 0.09  
 Colour : 17 EBC  
 Carbonation : 1.5 CO2-vol

Pre-Boil Gravity : 1.043  
 Original Gravity : 1.043  
 Final Gravity : 1.008

### Fermentables (1.05 kg)

365 g - Wheat Malt 4.1 EBC (34.9%)  
 331 g - Extra Pale Malt 3.4 EBC (31.7%)  
 225 g - Rye Malt 24 EBC (21.5%)  
 56 g - Crystal Rye Malt 150 EBC (5.4%)  
 ^ The Malt Miller (UK) MAL-01-010  
 34 g - Carapils 4 EBC (3.3%)  
 ^ Brouwmarkt (NL)  
 34 g - Torrified Wheat 3.9 EBC (3.3%)  
 ^ The Malt Miller (UK) MAL-03-006

### Hops (10.4 g)

#### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 10.4 g - First Gold (Whole) - 10.55%...  
 ^ The Malt Miller (UK) HOP-00-009

### Miscellaneous

Mash - 0.76 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.05 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.93 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.83 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  
 60 min - Boil - 28 g - Raspberry leaves

### Yeast

0.4 pkg - Norwegian Farmhouse Kveik Ebbegarde...

### 01 Brouwpunt 5L (no boil) (rev 4)

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

Mash Water : 3.03 L  
 Sparge Water : 4.02 L  
 Boil Time : 0 min  
 Total Water : 7.05 L



17 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Mash steps template (120 min)  
 48.3 °C - Strike Temp  
 45 °C - 20 min - Glucanase  
 55 °C - 20 min - Protease  
 63 °C - 60 min - B-amylase  
 73 °C - 20 min - Mash out

### 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: 5.4  
 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

Target: ABV = 4.5 %, OG = 1.034.