

## Ye Old Jensgaard v1 - 7.5%

### Kornøl

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Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.39  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.079  
 Original Gravity : 1.079  
 Final Gravity : 1.022

### Fermentables (1.98 kg)

1.955 kg - Pilsner Malt 3.3 EBC (99%)  
 20 g - Acidulated Malt 5 EBC (1%)  
 ^ The Malt Miller (UK) MAL-00-011

### Hops (60 g)

#### Hop Stand

30 min hopstand @ 90 °C  
 30 min 90 °C - 60 g - Strisslespalt - 4% (31...

### Miscellaneous

Mash - 0.86 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.32 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.86 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.05 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.07 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.6 pkg - Lallemant (LalBrew) Voss Kveik  
 ^ The Malt Miller (UK) YEA-02-048

### 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 : 5.93 L  
 Sparge Water : 2.05 L  
 Boil Time : 0 min  
 Total Water : 7.98 L



9 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (195 min)  
 73.8 °C - Strike Temp  
 67.5 °C - 60 min - Temperature  
 70.5 °C - 120 min - Temperature  
 78 °C - 15 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: 5.4

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 = 8 %, IBU = 88, EBC = 12, OG = 1.078, FG = 1.019.  
 Loosely based on the "Jensgaard i Tiufkær" gammeltøl recipe from page 297 of Lars Garshol's book.