

Raw Ale Test 1 - 4.9%

Experimental Beer

Author: Geoffrey Shread

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.7
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.047
 Total Gravity : 1.049
 Final Gravity : 1.012

Fermentables (1.24 kg)

731 g - Pale Malt 2-Row 5.9 EBC (59.2%)
 168 g - Munich 15 EBC (13.6%)
 168 g - Rye Malt 25 EBC (13.6%)
 ^ The Malt Miller (UK) MAL-00-037
 168 g - Wheat Malt 4.1 EBC (13.6%)
 18 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (27.1 g)

10 min - 4.7 g - Galena - 13.5% (13 IBU)

Hop Stand

30 min hopstand @ 78 °C
 30 min 78 °C - 22.4 g - Galena - 13.5% (21 IBU)

Miscellaneous

Mash - 0.79 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.12 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.78 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.96 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.88 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Norwegian Farmhouse Kveik Framgarde...

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 : 3.71 L
 Sparge Water : 3.56 L
 Boil Time : 0 min
 Total Water : 7.27 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
 73.3 °C - Strike Temp
 67 °C - 45 min - Temperature
 78 °C - 15 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: 5.2
 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 = 4.84 %, IBU = 27.46, EBC = 11.01, OG = 1.046, FG = 1.009, mash pH = 5.2.

Galena pellets boiled for 10 minutes in 1l of water to make a hop tea and added during whirlpool.

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Recipe Notes

Galena added to boiler after raising temp and held at 78c for a 30 min whirlpool.