

Norwegian ale - 7.6%

Kornøl

Author: octopussy

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.32
 Colour : 14 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.078
 Original Gravity : 1.078
 Final Gravity : 1.020

Fermentables (1.96 kg)

1.223 kg - Pilsner 3.5 EBC (62.3%)
 680 g - Munich Light 11.8 EBC (34.7%)
 34 g - Acidulated Malt 6.7 EBC (1.7%)
 25 g - Smoked Malt 5.9 EBC (1.3%)

Hops (14.1 g)

First Wort 60 min - 14.1 g - cascade (Whole)...

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 - 2.06 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 265 g - juniper branches

Yeast

1 pkg - Omega HotHead Ale OYL-057

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 : 5.89 L
 Sparge Water : 2.07 L
 Boil Time : 0 min
 Total Water : 7.96 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 78.4 °C - Strike Temp
 71.5 °C - 60 min - Temperature

Fermentation Profile

Imported
 32.2 °C - 7 days - Primary

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: ABV = 7.61 %, IBU = 13.62, EBC = 14.4, OG = 1.077, FG = 1.019.
<https://www.brewersfriend.com/homebrew/recipe/view/330405/norwegian-ale>