

Kornøl - 6%

Kornøl

Author: Escarpment Labs

Type: All Grain

IBU : 11 (Tinseth)
 BU/GU : 0.19
 Colour : 8 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.058
 Final Gravity : 1.012

Fermentables (1.46 kg)

1.462 kg - Pale Malt, 2-Row 3.5 EBC (100%)

Hops (5.7 g)

First Wort - 5.7 g - Saaz - 3.75% (11 IBU)

Miscellaneous

Mash - 1.74 g - Calcium Chloride (CaCl2) 33 %
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.75 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 11.2 g - Juniper Branches
 ^ Mash water is infused with small juniper br...
 Mash - 0.1 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Escarpment Yeast Labs Hornindal Far...

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.39 L
 Sparge Water : 4.89 L
 Boil Time : 60 min
 Total Water : 9.28 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 78 °C - 15 min - Mash Out

Fermentation Profile

Ale
 30 °C - 6 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 100 Mg 15 Na 3 Cl 95 SO 160

SO/Cl ratio: 1.7
 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

This is a raw ale - no boil. Wort brought to 82°C and held for 15 minutes to pasteurize prior to cooling.

Beer is traditionally served with low carbonation (residual CO2 from fermentation).