

Hornindal Kornøl - 6.7%

Kornøl

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Type: All Grain

IBU : 4 (Tinseth)
BU/GU : 0.06
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.066
Original Gravity : 1.066
Final Gravity : 1.015

Fermentables (1.7 kg)

1.703 kg - Pale Ale Malt 3.9 EBC (100%)

Hops (15.4 g)

Mash 30 min - 15.4 g - Tettnanger - 4.5% (4 IBU)

Miscellaneous

Mash - 8.77 ml - Juniper berries (dried, whole)

Yeast

1 pkg - Omega Yeast Labs Hornindal Kveik OYL-...

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 : 5.11 L
Sparge Water : 2.6 L
Boil Time : 0 min
Total Water : 7.71 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Mash Steps

74.1 °C - Strike Temp
67.8 °C - 30 min - Temperature

Fermentation Profile

Ale

20 °C - 14 days - Primary

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 = 6.76 %, IBU = 6.26, EBC = 9.6, OG = 1.066, FG = 1.014.

Add 1 gallon frozen water to cool

<https://www.brewersfriend.com/homebrew/recipe/view/841088/hornindal-kornl-norwegian-farmhouse-raw-ale->