

End Receipt

OG: 1100
 FG: 1024
 ADF: 75%
 IBU: 63
 FRAG: 15 SRM
 ALK: 10,2 %ABV
 PREBOIL GRAVITY: 1085

90% av receipt

Pale Ale 8,75 kg 3,5%
 CaraMunich 255g 60%
 Crystal 255g 120%

9200g Malt

V: behavior 8 kg mdt

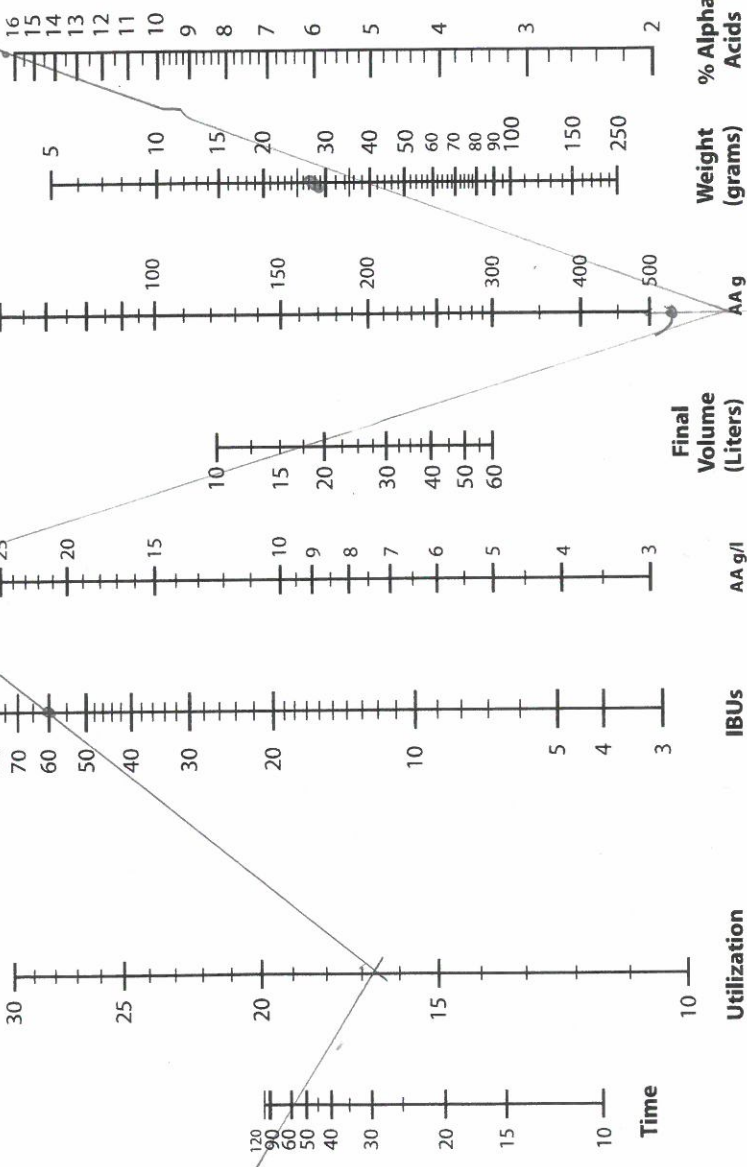
Grand Receipt 9,75kg + 56% = 10,318
 9,75% = 94,5% 284 = 2,75% 10,318
 Pale Ale 8kg x 0,945 = 7,56kg
 CaraMunich 8kg, 0,0275 = 220g
 Crystal 8kg x 0,0275 = 220g

8.000g
 10,318 = 0,775
 78% batch stable

2 liter/kg + 4 liter deadspace
 100g malt slukar 16 liter vatten
 30 liter vatske
 8.2,5 + 4 deadspace = 24 liter
 Maske pa 66°C

Originalkvarn
 Horizon 13,14 40g @ 60
 Ekvist 51 17g @ 20
 Ekvist 51 17g @ 0

Nomograph for IBU Calculations Grams and Liters



How to Brew by John Palmer c. 2006
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13 liter bäringsvatten
 68°C mätning vid T=slut

Läker på 75°C
 Läker med 11 liter
 Startade med 16-17 liter
 bestämde typ 23

BB#17
 Engelsk Barley Wine

Launceston

FG 1020

4,18 * 0,4 (66-21) * 2 = 15,7 = 6
 24 * 4,18
 66 + 6 + 12 = 74°C
 Endboil (90min) = 16 liter

31g
 13g
 13g

Summa 7 16,7% ca 25-27g

Addera 12,5ml
 80% Lactic Acid
 ~ 2,5 tsp
 Gr pH 5.2

Gypsum ~ 2,0 tsp
 8g NaCl ~ 1,2 tsp
 8g 1,0 balanced

W8974ZZ

Past from BB#16

74g socker
 i 16 liter
 7,0 volmen