

HÅNDBRYG.DK

BEERCalc**Grandbeer #1 Kong Vinter**

Style: Dubbel

Brewer: Nick & Niels

Statistics

Volume:	19 liters
OG:	1066
FG:	
Alcohol:	6.7 % by vol.
Colour:	61 EBC (Very dark brown)
Bitterness:	25 IBU
BU/GU:	0.37

Fermentables

Munich Malt 20 EBC 6000 grammes
Kandis (dark) 500 grammes

Mash schedule: 68 degrees for 70 minutes

Hops

Whitbread Golding Variety 8.3% alpha 25 grammes 60 minutes
Whitbread Golding Variety 8.3% alpha 15 grammes 5 minutes

Fermentation

Yeast: WLP510 Bastogne Belgian Ale Yeast
Fermented at 20 degrees C for 8 days.
Fermented at 20 degrees C for 14 days.
Lagered at 20 degrees C for 60 days.

Comments:

1 stjerneanis og 8 nelliker tilsættes de sidste 10 min af kogningen.