189 Hvedestout

Foreign extra stout (9 C)

Type: All Grain
Batch Size: 22,00 L
Boil Size: 24,92 L
Boil Time: 60 min
End of Boil Vol: 22,92 L
Final Bottling Vol: 20,80 L
Fermentation: Ale, Two Stage

Date: 24 Nov 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
0,10 kg	Rice Hulls (0,0 EBC)	Adjunct	1	1,4 %	0,10 L
3,00 kg	Pilsner (4,5 EBC)	Grain	2	40,5 %	1,96 L
3,00 kg	Wheat Malt, Dark (Weyermann) (13,8 EBC)	Grain	3	40,5 %	1,96 L
0,70 kg	Chocolate Wheat (Weyermann) (1000,0 EBC)	Grain	4	9,5 %	0,46 L
0,40 kg	Carawheat (Weyermann) (98,5 EBC)	Grain	5	5,4 %	0,26 L
0,20 kg	Viking Smoked Wheat Malt (10,0 EBC)	Grain	6	2,7 %	0,13 L
100,00 g	Saaz [2,70 %] - Boil 60,0 min	Hop	7	27,5 IBUs	-
1,0 pkg	Windsor Yeast (Lallemand #-) [23,66 ml]	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,072 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 7,3 %
Bitterness: 27,5 IBUs
Est Color: 92,8 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 4,8 %
Calories: 537,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 7,17 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,46
Measured Mash PH: 0,00

Total Grain Weight: 7,40 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 26,36 L of water at 71,8 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	15 min

Sparge: Fly sparge with 7,17 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 111,33 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 111,33 g Table Sugar
Carbonation (from Meas Vol): Bottle with 120,42 g Table Sugar
Age for: 30,00 days

Notes

40% RO vand

Jeg kunne ikke finde nogle brugbare hvedestout opskrifter, så det her er ren eget bud.

Røg malten er bøgerøget. Er du enig i en lille snært røg er godt?

Hvedemaltene kan købes i Maltbazaren.

Der er mere chocolate end jeg tror er godt. Men ellers bliver den ikke mørk nok. Vi må håbe, den ikke bliver for skarp, fordi det er hvede chocolate.

8,5L sparge

ca. 22L ca. 23 grader i plastspand med skruelåg i bryggers ved 18 grader.

Gær tilsat direkte.

27 x 0,5L 13,5L
9L i lille fustage

87g sukker = 3,9g/l

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