

# BeerCalc: Kejsbryg Abbey Ale

**Style: Dark Belgian**

**Brewer: Hans E. Andersen**

## Vital Statistics

Volume	25 litres
OG	1059
Boil Volume	27 litres
Boil gravity	1054
Alcohol (ABV)	6.2 %
Colour	37 EBC (Brown)
Bitterness	23 IBU
BU:GU	0.39
FG	1012

image here

## Fermentables

Pale Malt	7 EBC	5100 g
Crystal Malt	135 EBC	800 g
Special B	230 EBC	400 g
		<b>6300 g</b>

## Mash schedule

See Brew Details

Total grain weight for mash: 6300 g

## Hops

Northern Brewer	7.8 %	25 g	60 min
East Kent Golding	4.4 %	20 g	10 min
East Kent Golding	4.4 %	30 g	5 min

## Misc Ingredients

## Fermentation

Fermentation	1214 Belgian Abbey	20 °C	21 days
Lagering	No yeast added	2 °C	21 days
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## Details

Kejsbryg Procedure 1 eller 2

Specialtilsætning: Eventuel

Citronsyre 0,32 gram pulver pr. Liter øl.

Et brev Citronsyre vejer 32 gram. Nok til 100 liter øl.

Cane sugar light 5 gram pr. Liter øl

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