

# BeerCalc: Kejsbryg Almue Ale

Style: Dark Ale

Brewer: Hans E. Andersen

## Vital Statistics

Volume	25 litres
OG	1059
Boil Volume	27 litres
Boil gravity	1055
Alcohol (ABV)	5.6 %
Colour	54 EBC (Dark brown)
Bitterness	38 IBU
BU:GU	0.64
FG	1016



## Fermentables

Pilsner Malt	3 EBC	4000 g
Munich Malt	20 EBC	1400 g
Crystal Malt	135 EBC	1000 g
Chocolate Malt	800 EBC	300 g
		<b>6700 g</b>

## Mash schedule

See Brew Details

Total grain weight for mash: 6700 g

## Hops

Northern Brewer	7.0 %	30 g	60 min
East Kent Golding	5.1 %	60 g	10 min
Cascade	5.5 %	100 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

Lakridspulver 0,5 gram pr. liter øl.

Citronsyre 0,32 gram pr. Liter øl.

Cane sugar light 15 gram pr. Liter øl For FG = 1020.

Pastorisering.

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