

# BeerCalc: Kejsbryg Bonde Ale

**Style: Porter/Stout**

**Brewer: Hans E. Andersen**

## Vital Statistics

|               |                     |
|---------------|---------------------|
| Volume        | 25 litres           |
| OG            | 1063                |
| Boil Volume   | 27 litres           |
| Boil gravity  | 1058                |
| Alcohol (ABV) | 6.2 %               |
| Colour        | 52 EBC (Dark brown) |
| Bitterness    | 39 IBU              |
| BU:GU         | 0.62                |
| FG            | 1016                |



## Fermentables

|                |         |               |
|----------------|---------|---------------|
| Pilsner Malt   | 3 EBC   | 3500 g        |
| Munich Malt    | 20 EBC  | 2000 g        |
| Crystal Malt   | 135 EBC | 1000 g        |
| Special B      | 230 EBC | 700 g         |
| Chocolate Malt | 800 EBC | 50 g          |
|                |         | <b>7250 g</b> |

## Mash schedule

Se Brew Details

Total grain weight for mash: 7250 g

## Hops

|         |       |       |        |
|---------|-------|-------|--------|
| Cascade | 5.5 % | 40 g  | 60 min |
| Cascade | 5.5 % | 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 |
| Lagering     | No yeast added     | 2 °C  | 21 days |

## Details

## Kejsbryg Procedure 1 eller 2

Specialtilsætning: Eventuel

Citronsyre 0,32 gram pr. Liter øl.

Cane sugar light 5 gram pr. Liter øl

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