

# BeerCalc: Kejsbryg Double

**Style: Dark Belgian**

**Brewer: Hans E. Andersen**

## Vital Statistics

|               |                     |
|---------------|---------------------|
| Volume        | 25 litres           |
| OG            | 1061                |
| Boil Volume   | 27 litres           |
| Boil gravity  | 1056                |
| Alcohol (ABV) | 6.4 %               |
| Colour        | 52 EBC (Dark brown) |
| Bitterness    | 18 IBU              |
| BU:GU         | 0.3                 |
| FG            | 1012                |

[image here](#)

## Fermentables

|                       |         |               |
|-----------------------|---------|---------------|
| Pilsner Malt          | 3 EBC   | 3500 g        |
| Munich Malt           | 20 EBC  | 900 g         |
| Cara-hell             | 25 EBC  | 900 g         |
| Crystal Malt          | 135 EBC | 700 g         |
| Candi Syrup Inc D-180 | 350 EBC | 700 g         |
|                       |         | <b>6700 g</b> |

## Mash schedule

See Brew Details

Total grain weight for mash: 6000 g

## Hops

|                   |       |      |        |
|-------------------|-------|------|--------|
| Northern Brewer   | 7.0 % | 20 g | 60 min |
| East Kent Golding | 5.1 % | 20 g | 10 min |
| Cascade           | 5.5 % | 30 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:

Candi Syrup de Sidste 15 min. af kogningen.

Ved tvangs karbonering med efterfølgende pastorisering:

10 gram Cane Sugar pr. Liter øl for justering af FG = 1016.

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