

BeerCalc: Kejsbryg Stout

Style: Foreign Extra Stout

Brewer: Hans E. Andersen

Vital Statistics

Volume	25 litres
OG	1066
Boil Volume	27 litres
Boil gravity	1061
Alcohol (ABV)	6.8 %
Colour	61 EBC (Very dark brown)
Bitterness	59 IBU
BU:GU	0.89
FG	1014



Fermentables

Pilsner Malt	3 EBC	950 g
Munich Malt	20 EBC	2900 g
Cara-hell	25 EBC	900 g
Biscuit Malt	50 EBC	715 g
Crystal Malt	135 EBC	1350 g
Special B	230 EBC	850 g
		7665 g

Mash schedule

Se Brew Details.

Total grain weight for mash: 7665 g

Hops

East Kent Golding	5.1 %	80 g	60 min
East Kent Golding	5.1 %	100 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

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