

BeerCalc: Oles julebryg 2022

Style: Old Ale

Brewer: Ole Andersen

Vital Statistics

Volume	25 litres
OG	1084
Boil Volume	24 litres
Boil gravity	1088
Alcohol (ABV)	8.3 %
Colour	64 EBC (Very dark brown)
Bitterness	31 IBU
BU:GU	0.37
FG	1021



Fermentables

Maris Otter Pale Malt	5 EBC	7700 g
Special B	230 EBC	450 g
Melanoidin Malt	69 EBC	450 g
Carafa III	1400 EBC	250 g
		8850 g

Mash schedule

Total grain weight for mash: 8850 g

Hops

Fuggle	4.0 %	53 g	60 min
Fuggle	4.0 %	21 g	30 min
Fuggle	4.0 %	15 g	2 min

Misc Ingredients

Fermentation

Details

Krydderiblanding 4 g. stødt kanel, 1/2 stjerneanis, 4 g. appelsinskræl
