

Hoppy Christmas

Beer Style: 10B Belgisk Brown Ale

Malt:

Type	EBC	Weight [g]	Percent	Remarks
Pale Malt	7	5300	71%	
Cara Munich 2	120	1000	13%	
Chokolade Wheat	1100	50	1%	
Cara Aroma	350	500	7%	
Flaked Oats	4	100	1%	Havregryn
Kandis (light)	50	500	7%	Boil 15 min with worth
Total Malt	48	7450		

Mash schedule: 50 °C for 20 min, 65 °C for 50 min, 75 °C for 20 min

Hops:

Type	α-%	Weight [g]	Boil [min]	Remarks
Chinook	13	50	60	
Chinook	13	50	30	
Chinook	13	25	10	

Additional:

Type		Weight [g]		Remarks
Koriander		5		
Tørre appelsinskal	Søde	25		
Stjerneanis	Kapsel	5,5		
Vanillie	Stang			
Irish Moss		8		Boil 15 min with worth

Yeast:

Safale	S-04	
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Expected OG	1065	Colour	52 EBC
Expected FG	1020	Bitterness	21 IBU
Expected ABV	6,3%	Volume	22 L