

Gurre Vang Open Ale

Beer Style: 5B Amerikansk brown ale

Malt:

Type	EBC	Weight [g]	Percent	Remarks
Pale Ale Malt	7	7500	80%	
Cara Munich 2	120	1130	12%	
Hvede, lys	5	400	4%	
Umaltet byg	200	350	4%	Ristet på panden
Total Malt	28	9380		

Mash schedule: 60-65 °C for 50 min, 75 °C for 10 min

Hops:

Type	α -%	Weight [g]	Boil [min]	Remarks
Pilgrim	11,8	24	60	
Williamette	6,6	21	45	
Williamette	6,6	21	30	
Williamette	6,6	22	10	

Additional:

Type		Weight [g]		Remarks
Irish Moss		8		Boil 15 min with worth

Yeast:

Safale	S-04	Alt. European Ale WLP 001		
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Expected OG	1060	Colour	40
Expected FG	1017	Bitterness	35
Expected ABV	6,0%	Volume	22 L