

# SantasSelfmedicationX

Old Ale (19 A)

**Date:** 22 Sep 2015  
**Brewer:** Morten  
**Batch Size:** 25,00 l  
**Boil Size:** 34,08 l  
**Boil Time:** 90 min  
**Final Bottling Vol:** 23,50 l  
**Equipment:** Electric BIAB (25L) Sparge  
**Fermentation:** Ale, Two Stage

**Est Original Gravity:** 1,062 SG  
**Est Final Gravity:** 1,014 SG  
**Est ABV:** 6,3 %  
**Est Bitterness:** 32,4 IBUs  
**Est Color:** 42,9 EBC  
**Measured Original Gravity:** 1,065 SG  
**Measured Final Gravity:** 1,015 SG  
**Actual ABV:** 6,6 %



## Ingredients

Amt	Name	Type	#	%/IBU
6,75 kg	Pale Malt (2 Row) UK (5,0 EBC)	Grain	1	90,6 %
0,40 kg	Special X (BM) (350,0 EBC)	Grain	2	5,4 %
0,20 kg	Crystal Malt (TFS) (120,0 EBC)	Grain	3	2,7 %
0,10 kg	Chocolate Malt (BM) (1200,0 EBC)	Grain	4	1,3 %
46,00 g	Goldings, East Kent [5,60 %] - Boil 60,0 min	Hop	5	24,4 IBUs
0,50 Items	Protafloc (Boil 15,0 mins)	Fining	6	-
26,00 g	Goldings, East Kent [5,60 %] - Boil 15,0 min	Hop	7	6,8 IBUs
0,50 tsp	Yeast Nutrient (Boil 10,0 mins)	Other	8	-
26,00 g	Goldings, East Kent [5,60 %] - Boil 2,0 min	Hop	9	1,2 IBUs
2,0 pkg	Burton Ale (White Labs #WLP023) [35,49 ml]	Yeast	10	-

## Mash Profile

**Mash Name:** Temp Mash, 65-71-77  
**Sparge Water:** 22,41 l  
**Sparge Temperature:** 68,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 7,45 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 20,14 l of water at 71,0 C	65,0 C	28 min
Mash High	Heat to 71,0 C over 5 min	71,0 C	20 min
Mash Out	Heat to 77,0 C over 5 min	77,0 C	5 min

**Sparge:** Fly sparge with 22,41 l water at 68,0 C

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 149,20 KPA  
**Keg/Bottling Temperature:** 15,6 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2,4  
**Carbonation Used:** Keg with 149,20 KPA  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

## Notes

Endret:

- fra Dark Crystal til SpecialX
- fra Amber til Crystal
- Tre-steps mesk

\*\*\*\*\* LOGG \*\*\*\*\*

Santas Selfmedication, 15L  
Sambrygg med Brigt, SplittBatch  
\*\*\*\*\*

09.10.15 @ 20:00

- Flasking

05.10.15 @ 20:30

- ColdCrash
- FG: 1.017

03.10.15 @ 13:30

- Erstattet BlowOffTube med Gjærlås
- Måling og beregning
- Beregnet FG ihht oppskrift: 1.018 - 1.026
- Målt SG: 1.017 @ 20C (Refractometer: 1.035 @ 20C)
- Korrigert SG: 1.018
- Beregnet ABV: 6,1%

02.10.15 @ 22:00

- Automatisk temperaturøkning ihht STC Profile 0

22.09.15 @ 22:00

- Logging startet

22.09.15 @ 20:30

- Gjæringsdata
- OG: 1.064
- Beregnet SG: 1.017
- Beregnet ABV: 6,2%
- Oksygenering: 1 l/m @ 1 min
- Pitch @ 17C, wlp023, Burton Ale
- STC @ Profile 0
- Gjæringskar liter: 15L
- Plassering av gjæringskar: oppe
- BlowOffTube med StarSan

22.09.15 @ 16:00

- Bryggestart

21.09.15 @ 18:00-23:00

- Prepp-brygging
- Rigging: ok
- Vann: ikke ok
- Malt / kverning: ok
- Logg / IOT: ok
- PID: ok
- RIMS: n/a

18.09.15 @ 00:00

- Gjærstarter
- Type: wlp023, Burton Ale
- Liter: 10,0 L (Cider)
- Gjennomgang av ingredienser
- Malt: ok
- Humle: ok
- Gjær: ok

Mesk – Santas SelfMedication

From Sep 22, 2015 To Sep 22, 2015



Ferment Santas Selfmedication

From Sep 22, 2015 To Oct 8, 2015



