

# #004 It comes in pints? (oak edition)

Hyggelig Hobbitøl (4 A)

**Type:** All Grain  
**Batch Size:** 25.00 l  
**Boil Size:** 28.41 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 26.52 l  
**Final Bottling Vol:** 24.00 l  
**Fermentation:** Ale, Two Stage  
**Taste Notes:**

**Date:** 16 Nov 2012  
**Brewer:** Ulf Reese Næsborg  
**Asst Brewer:**  
**Equipment:** Default  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 73.4 %  
**Taste Rating:** 30.0



## Ingredients

Amt	Name	Type	#	%/IBU
3.00 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	70.6 %
0.70 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	2	16.5 %
0.50 kg	Toasted Oats (19.7 EBC)	Grain	3	11.8 %
0.05 kg	Chocolate Malt (689.5 EBC)	Grain	4	1.2 %
16.00 g	Goldings, East Kent [5.00 %] - Boil 45.0 min	Hop	5	8.4 IBUs
16.00 g	Progress [6.25 %] - Boil 45.0 min	Hop	6	10.5 IBUs
1.0 pkg	English Ale (White Labs #WLP002) [35.49 ml]	Yeast	7	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.038 SG  
**Est Final Gravity:** 1.014 SG  
**Estimated Alcohol by Vol:** 3.1 %  
**Bitterness:** 19.0 IBUs  
**Est Color:** 26.0 EBC

**Measured Original Gravity:** 1.040 SG  
**Measured Final Gravity:** 1.009 SG  
**Actual Alcohol by Vol:** 4.1 %  
**Calories:** 369.0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 17.35 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 4.25 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.08 l of water at 75.7 C	68.9 C	45 min
Mash Out	Add 4.43 l of water at 94.7 C	75.6 C	10 min

**Sparge:** Fly sparge with 17.35 l water at 75.6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 141.17 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 141.17 g Corn Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 18.3 C

## Notes

Brun hobbitøl. Perfekt til en hverdagsaften nede på Den Grønne Drage. Lagret med egespånér.

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