

#007 Moon Girl

Hyperummsfærende Hvedeøl (7 C)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.00 l
Boil Time: 60 min
End of Boil Vol: 28.11 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage

Date: 17 Mar 2013
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Mit setup
Efficiency: 80.00 %
Est Mash Efficiency: 83.7 %
Taste Rating: 30.0



Taste Notes: "Når jeg har bekæmpet skurke og faret igennem hyperummet en hel dag, trænger jeg til et vederkvægende glas hvedeøl når dagen er ovre"

Ingredients

Amt	Name	Type	#	%/IBU
0.50 kg	Rice Hulls (0.0 EBC)	Adjunct	1	8.6 %
2.20 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	2	37.9 %
2.20 kg	Wheat Malt, Bel (3.9 EBC)	Grain	3	37.9 %
0.40 kg	Oats, Flaked (2.0 EBC)	Grain	4	6.9 %
0.50 kg	Cane (Beet) Sugar (0.0 EBC)	Sugar	5	8.6 %
40.00 g	Goldings, East Kent [5.00 %] - Boil 60.0 min	Hop	6	19.9 IBUs
5.00 g	Szechuan peber (Boil 10.0 mins)	Spice	7	-
2.00 g	Coriander Seed (Boil 5.0 mins)	Spice	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 6.2 %
Bitterness: 19.9 IBUs
Est Color: 7.2 EBC

Measured Original Gravity: 1.041 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 4.2 %
Calories: 378.4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 21.49 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5.80 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 13.82 l of water at 70.6 C	64.4 C	75 min

Sparge: Fly sparge with 21.49 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

Mere peber og koreander næste gang. Også tilsat hyldeblomstsaft (ca 1/2 liter), men det smages næsten ikke. Ellers meget vellykket.

04-09-2013: jo ældre den bliver, jo sødere, åbenbart. Ikke godt. Mistænker enten hyldeblomstsaft eller evt fejlet karbonering.

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