

Eiken Medewerker

Brewed on: 1/2/2010 **Brewer:** Dan Morey
Collect: 7.8 gallons US **Effic:** 76.3
Boil: 90 (min) **Atten:** 71.2
Finish: 5.8 gallons US **Cost:** \$22.75
Evap/hr: 1.35 gallons US **Calc Method:** Tinseth

	Low:	Recipe:	High:
IBU:	25	35.1	49
SRM:	7	22.2	20
ABV	7.0	6.87	12.0
OG:	1.065	1.073	1.098
FG:		1.021	

Comments:

Collaboration brew with Karl Hagglund. Held in new american oak barrel for a period of time.

Yeast:

Wyeast 1762 Abbey Ale II

High gravity yeast with distinct solventy flavor profile from ethanol production, slightly fruity with dry finish.

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
Belgian Aromatic	0.25 lb	1.030	25.0	1.7	M	\$0.22
Belgian Biscuit	0.75 lb	1.030	22.5	5.0	M	\$0.68
Belgian CaraMunich	1.00 lb	1.033	75.0	6.7	M	\$0.90
Date Syrup	1.30 lb	1.032	40.0	8.7		\$0.00
Extra Special Malt	0.50 lb	1.000	130.0	3.4	M	\$0.00
German Chocolate Wheat	2.00 oz	1.030	500.0	0.8	M	\$0.20
German Pilsener	5.00 lb	1.038	1.6	33.5	M	\$4.50
Jaggery / Gur	1.00 lb	1.035	1.0	6.7		\$0.90
Wheat Malt	5.00 lb	1.039	1.7	33.5	M	\$2.35
Total:	14.93 lb	1.073	22.2			\$9.75

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Northern Brewer	1.80 oz	Leaf	6.5	Boil	90	33.2	\$1.35
Hallertauer	0.50 oz	Leaf	3.1	Boil	15	1.9	\$0.38
Total:	2.3 oz					35.1	\$1.72

Mash Schedule

Rest Temp:	End Temp	Method:	Time:	Directions:
54.3 F	54.3	infusion	20	Mash in with 5.2 quart US of water at 49.5 F
136.0 F	133.8	infusion	15	Add 8.3 quart US of water at 211.0 F
146.0 F	141.8	infusion	30	Add 3.0 quart US of water at 211.0 F
161.0 F	157.4	infusion	30	Add 7.2 quart US of water at 211.0 F
168.0 F	168.0	direct	30	Add direct heat until mash reaches 168.0 F.
170.0 F	170.0	batch sparge	60	Batch 1: add 0.0 quart US. Collect: 16.7 quart US
170.0 F	170.0	batch sparge	60	Batch 2: add 14.4 quart US. Collect: 14.4 quart US

Grain Temp: 64.6F 125 in. Water/Grain Ratio: 0.41 :1 qt/lb
Total Mash Vol: 29.0 quart

Miscellaneous Ingredients

Ingredient:	Amount:	Units:	\$/Unit:	Notes:
Wyeast yeast nutrient	0.50	tsp	0.22	Add during final 15 minutes of boil
Irish Moss	1.00	tsp	0.15	Add during final 15 minutes of boil
Coriander	0.10	oz	0.15	Add at knock out

Carbonation:

Recipe is bottled; temperature of beer at bottling is 65.0 F. To carbonate to 3.5 volumes CO₂, prime with 197.8 gr dextrose.

Cost Analysis:

Malt: \$9.75 **Total cost:**

Bottles:

Bottle Size: 12 fl. ounces

Notes:

Date:	Type:	Notes:
1/3/2010	Brewed	Mahogany brown color, very creamy texture. OG 17.5 Brix. Had to pitch yeast with 1.4L starter (yeast was still active and could not decant).
1/24/2010	Bottled	FG 1.020 @ 66°F. Bottled two bottle for BABBLE Brew-Off. Mahogany color. Fusel alcohol in the nose. Toffee notes and mild hints of chocolate. Creamy texture, slightly salty. Faint coriander in finish.

Water Usage:

Total water: 38.1	collected: 7.8	Lost in kettle: 2
mash: 23.7	after boil: 5.8	Lost in trub: 0
sparge: 14.4	Final vol: 5.0	
quart US	gallons US	quart US