

## Sneeuw Nacht

**Brewed on:** 12/22/2007      **Brewer:** Dan Morey  
**Collect:** 7.8 gallons US      **Effic:** 89.6  
**Boil:** 90 (min)      **Atten:** 86.7  
**Finish:** 5.8 gallons US      **Cost:** \$24.53  
**Evap/hr:** 1.35 gallons US      **Calc Method:** Tinseth

	Low:	Recipe:	High:
<b>IBU:</b>	20	<b>30.3</b>	45
<b>SRM:</b>	6	<b>25.4</b>	12
<b>ABV</b>	4.5	<b>6.83</b>	8.1
<b>OG:</b>	1.055	<b>1.060</b>	1.080
<b>FG:</b>		<b>1.008</b>	

### Comments:

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
American Two-Row	8.00 lb	1.037	1.8	75.3	M	\$7.20
British Black Patent	2.00 oz	1.027	525.0	1.2	M	\$0.11
British Carastan	1.00 lb	1.035	34.0	9.4	M	\$0.90
German Carafa II	0.25 lb	1.030	400.0	2.4	M	\$0.44
German Chocolate Wheat	0.25 lb	1.030	500.0	2.4	M	\$0.40
German Dark Munich	1.00 lb	1.037	20.0	9.4	M	\$1.80
Total:	10.63 lb	1.060	25.4			\$10.85

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Mt. Hood	1.50 oz	Leaf	4.5	Boil	60	19.4	\$1.88
Santiam (home grown)	1.00 oz	Leaf	6	Boil	20	10.1	\$0.00
Santiam (home grown)	0.50 oz	Leaf	6	Boil	2	0.7	\$0.00
Total:	3.0 oz					30.3	\$1.88

### Mash Schedule

Rest Temp:	End Temp	Method:	Time:	Directions:
54.6 F	54.6	infusion	15	Mash in with 5.3 quart US of water at 47.7 F
136.0 F	134.0	infusion	15	Add 8.0 quart US of water at 211.0 F
145.0 F	141.1	infusion	30	Add 2.6 quart US of water at 211.0 F
154.0 F	152.2	infusion	15	Add 4.0 quart US of water at 211.0 F
168.0 F	168.0	direct	25	Add direct heat until mash reaches 168.0 F.
170.0 F	170.0	fly sparge	60	Fly sparge with 17.1 quart US
Grain Temp:	72.5F	100 in.	Water/Grain Ratio:	0.50 :1 qt/lb
			Total Mash Vol:	24.4 quart

### Miscellaneous Ingredients

Ingredient:	Amount:	Units:	\$/Unit:	Notes:
Yeast nutrient	3.00	tsp	0.22	Add during final 15 minutes of boil
Irish Moss	1.00	tsp	0.15	Add during final 15 minutes of boil

### Carbonation:

Recipe is bottled; temperature of beer at bottling is 70.0 F. To carbonate to 3.0 volumes CO<sub>2</sub>, prime with 166.0 gr

dextrose.

**Cost Analysis:**

Malt: \$10.85 **Total cost:**

**Bottles:**

Bottle Size: 12 fl. ounces

**Notes:**

Date:	Type:	Notes:
12/22/2007	Planning	Spin off of New Belgium 1554 clone in Zymurgy July/August 2006, but higher gravity and made as a saison for the winter season. Use homegrown hops for the "farm" touch. Start fermentation at 65F and ramp to 77F over 6 days.
1/19/2008	Brewed	Burr cold brew day. Deviated from mash schedule due to car problems during the mash. OG 14.6 brix (1.060). Nice dark brown color, verging on black. A lot of hop debris from the Mt Hood passed through wort chiller. Yeast starter has a beery like aroma. Start fermentation at 65F and raise to 77F over four day.
3/1/2008	Bottled	Final gravity 1.006 @ 66F, 1.008 corrected. Dark brown with garnet highlights. Berry like fruitiness with perfume fusel alcohol in the finish. Medium low caramel flavor, just a hint of chocolate. Finish is soft fusel similar to the aroma. Has an oak-like character in the finish, even though no oak was used. An interesting beer.

**Water Usage:**

Total water: 37.0	collected: 7.8	Lost in kettle: 2
mash: 19.9	after boil: 5.8	Lost in trub: 0
sparge: 17.1	Final vol: 5.0	
quart US	gallons US	quart US