

BeerCalc: WINTERLUDE

Style: Sweet Stout
Brewer: HAVDRUPØL - Jan-Ulrik Hansen

Vital Statistics

Volume	24 litres
OG	1065
Boil Volume	20 litres
Boil gravity	1078
Alcohol (ABV)	5.6 %
Colour	75 EBC (Black)
Bitterness	24 IBU
BU:GU	0.37
FG	1022



Fermentables

Munich Malt	15 EBC	2200 g
Maris Otter Pale Malt	5 EBC	2100 g
Flaked Barley	3 EBC	400 g
Black Malt	1500 EBC	200 g
Chocolate Malt	900 EBC	290 g
Oat Malt	3 EBC	250 g
Acidulated Malt	6 EBC	250 g
Cara Crystal	150 EBC	200 g
		5890 g

Mash schedule

Mash step	67 °C	60 min
Mash step	75 °C	10 min
Total grain weight for mash: 5890 g		

Hops

Fuggles	4.8 %	40 g	60 min
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Misc Ingredients

Lactose	700.00 g	End of boil	At flame out
Lactic acid 80%	10.00 g	Mash water	
Orange peel (sweet)	25.00 g	End of boil	Last 10 min
Chocolate (dark)	250.00 g	End of boil	Cacao nibs - last 10 min

Fermentation

Fermentation	SafAle S-04	20 °C	14 days
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Details

Add the lactose, the choco nibs and sweet orange peel at the last 10 min of the boil. Add good dark rum (3cl) at flameout PH of 5.6 at boiling (5.2 during mash) Carbonation of bottles: 5g white sugar per liter. Add the extract of 70g american oak wood pieces soaked in 3 cl rum for 2 weeks

to the fermented wort before bottling (add a little at a time and taste until acceptable). Mature in bottles for +2 months at 10 celcius
