

Surgubben

Recipe Surgubben **Style** Old Ale
Brewer Peter Ankerstål **Batch** 23.00 L
All Grain

Recipe Characteristics

Recipe Gravity	1.080 OG	Estimated FG	1.020 FG
Recipe Bitterness	54 IBU	Alcohol by Volume	7.7%
Recipe Color	25° SRM	Alcohol by Weight	6.1%

Ingredients

Quantity	Grain	Type	Use
7.00 kg	American two-row	Grain	Mashed
0.75 kg	British crystal 95-115L	Grain	Mashed
0.30 kg	British chocolate malt	Grain	Mashed
Quantity	Hop	Type	Time
30.00 g	Target	Pellet	60 minutes
30.00 g	Kent Golding	Pellet	30 minutes
30.00 g	Challenger	Pellet	30 minutes
30.00 g	Kent Golding	Pellet	2 minutes
Quantity	Misc	Notes	
1.00 unit	Kanelstång	Spice	2min.
1.00 unit	Apelsinskal	Spice	2min
1.00 unit	British Ale yeast	Yeast	Primärjäsning
1.00 unit	Brettanomyces Bruxellensis	Yeast	Sekundärjäsning

Recipe Notes

Batch Notes