

# 19 - Flower Power

American Wheat or Rye Beer (6 D)

**Type:** All Grain  
**Batch Size:** 22,0 L  
**Boil Size:** 24,6 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 23,4 L  
**Final Bottling Vol:** 22,0 L  
**Fermentation:** Simon Ale, One stage

**Date:** 22 Jun 2013  
**Brewer:** Simon Lei  
 Fredslund  
**Asst Brewer:**  
**Equipment:** Simons  
 elgryde  
**Efficiency:** 65,00 %  
**Est Mash Efficiency:** 66,5 %



**Taste Rating:** 45,0

**Taste Notes:** Velduftende af hyldeblomst og behagelig cremet tekstur. Dejlig øl.

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
2,4 kg	Pale Ale (Maltbazaren) (5,5 EBC)	Grain	1	50,0 %	1,6 L
2,2 kg	Hvede malt Pale (Maltbazaren) (4,0...)	Grain	2	45,0 %	1,4 L
0,2 kg	Acid Malt (5,9 EBC)	Grain	3	5,0 %	0,2 L
8,00 g	Centennial (Maltbazaren) [11,40 %]...	Hop	4	10,3 IBUs	-
10,00 g	Amarillo Gold [7,20 %] - Boil 20,0 min	Hop	5	5,4 IBUs	-
176,00 g	Hyldeblomst (Boil 10,0 mins)	Herb	6	-	-
10,00 g	Columbus/Tomahawk (Maltbazaren)...	Hop	7	6,5 IBUs	-
10,00 g	Simcoe [14,50 %] - Boil 10,0 min	Hop	8	5,9 IBUs	-
1,0 pkg	Safale American (DCL/Fermentis #...	Yeast	9	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,043 SG  
**Est Final Gravity:** 1,008 SG  
**Estimated Alcohol by Vol:** 4,5 %  
**Bitterness:** 28,2 IBUs  
**Est Color:** 8,1 EBC

**Measured Original Gravity:** 1,046 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 4,7 %  
**Calories:** 427,1 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out  
**Sparge Water:** 19,9 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,70  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 4,8 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time

Mash In	Add 12,49 L of water at 73,2 C	65,6 C	75 min
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**Sparge:** Fly sparge with 19,9 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:** 117,75 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Simon Ale, One stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 117,75 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 107,04 g Table Sugar  
**Age for:** 24,00 days  
**Storage Temperature:** 26,0 C

### Notes

13. oktober 2013:

Dejlig øl. Den er lige som den skal være. Selv efter 3 måneder smager og dufter den stadig af hyldeblomst. Det er fantastisk. Jeg kan ikke umiddelbart finde noget, jeg ville lave om på denne øl.

*Created with BeerSmith*