

## My s´sweet honey - 7%

### Spice, Herb, or Vegetable Beer

Author: Brother beer

Type: All Grain

IBU : 19 (Tinseth)  
Color : 11 EBC  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.054 / 13.3 °P  
Original Gravity : 1.064 / 15.7 °P  
Final Gravity : 1.011 / 2.8 °P

### Fermentables (15.47 kg)

12.238 kg - Pilsner 2-Row 3.9 EBC (79.1%)  
1.155 kg - Honey 2 EBC (7.5%)  
1.038 kg - Carahell 25.5 EBC (6.7%)  
1.038 kg - Oats, Flaked 3.5 EBC (6.7%)

### Hops (141.3 g)

45 min - 35.3 g - First Gold - 9% (14 IBU)  
15 min - 53 g - Hallertauer Hersbrucker - 2.8...  
5 min - 53 g - Hallertauer Hersbrucker - 2.8%...

### Miscellaneous

10 min - Boil - 9.63 g - Irish Moss  
10 min - Boil - 9.63 g - Yeast Nutrients

### Yeast

33 g - DCL/Fermentis SafAle English Ale S-04

### HERMS

Batch Size : 52 L  
Boil Size : 55 L  
Post-Boil Vol : 52 L

Mash Water : 40.65 L  
Sparge Water : 26.8 L

Boil Time : 60 min  
HLT Water : 50 L  
Total Water : 90.65 L

Mash Efficiency: 65%

### Mash Profile

High fermentability plus mash out  
65 °C - 60 min - Temperature  
75 °C - 10 min - Mash Out

### Fermentation Profile

Imported  
19.4 °C - 4 days - Primary  
19.4 °C - 10 days - Secondary  
18.3 °C - 30 days - Conditioning

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes



11 EBC