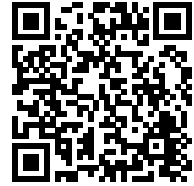


Carlsberg Clone

Kiekis: 23 litrai
Efektyvumas: 76 %
Stilius: Vokiškas pilzneris
Aludaris: mindex
Receptas sukurtas: 2013-04-05 12:44:34
Receptas modifikuotas: 2021-03-02 00:34:06

OG: 1.042
FG: 1.011
ABV: 4.2 %
IBU: 21
EBC: 5
IBU/OG: 0.49 (kartumas ir salyklo skonis subalansuotas)



2026-06-17

Fermentuojamos medžiagos

Pavadinimas	Spalva (EBC)	Kiekis (kg)	Kiekis (%)
Pilsnerio salyklas	3.3	3.220	81.9
Konditerinis cukrus (baltas)	0.0	0.470	12.0
CaraPils	5.0	0.240	6.1
		<u>3.930</u>	

Apyniai

Pavadinimas	Forma	Paskirtis	AA (%)	IBU	Kiekis (g)	Laikas
Hallertau Mittelfruh	-	-	5.0	20.1	35	90
Airiška kerpena	-	-	1.0	0.5	10	15
					<u>45</u>	

Pastabos

CARLSBERG HOF

OG 1041
Plato 10.2

23 Litres
Pilsner Malt 3220g
Carapils 240g
White Sucrose 470g

Hallertau 35g 90min
Irish moss 10g 15min

Brewing method
Temperature-stepped infusion or double-decoction mash. Can do this as a 2 step mash or a simple infusion mash.

Mash Schedule 50c-20min
66c-45min
72c-45min

Boil time 90min
Racking gravity 1006 1.5 Plato
Alcohol content 4.7% by volume 3.8 by weight
Bitterness 23 EBU
Colour 5 EBC
Ferment at 10-15C, lager at 10C

Malt extract
Replace Pilsner Malt with Pale Malt 2500g

Yeast Wyeast 2042 Danish Lager yeast would