

BREWOLUTION

In the Pink - Christmas Brew

Guide utilizing the Brewolution brew kettle

This kit contains the ingredients to brew 23-25 litres of beer in a Brewolution Brewster brew kettle. It is suitable for any brewing system able to achieve a mash efficiency of around 80%. Optional videos at Brewolution.com

Content:

Pouch 2: 2 x Yeast
 Pouch 3: **Pilsner, Caramel Munich II, Melanoidin, Flaked Oats, approx. 7500 g.**
 Pouch 4: Bittering hops, Columbus
 Pouch 5: Flavouring hops – Perle and finings
 Pouch 6: Aroma hops - Perle
 Lactose, Star Anise and Pink Pepper

Mashing

0 minutes	Add 19 litres of water to the Brewster kettle and heat to 64°C Submerge the kettle sieve into the kettle and add the malt (pouch 3). Start the mash pump and recirculate for 90 minutes. Top of with water during the process for water table. Stop the pump if the bottom of the kettle runs dry. (optional video)
60 minutes	Heath 10-14 litres of sparge water to 78°C (for mash-out and sparging)
90 minutes	After 90 minutes, at the sound of the alarm, set the temperature to 77°C. The mashing is complete when the alarm sounds again for 77°C. Raise the kettle sieve on the sieve hangers and sparge with the 78°C sparge water prepared earlier. Bring the wort level to 29 litres. (optional video) Hang the kettle sieve to drain over a plastic fermenter.

Boiling and chilling

0 minutes	Set the temperature on the Brewster kettle to 100°C and set the time to 60 minutes. When the temperature reaches 100°C, and the alarm sounds, add the bittering hops (pouch 4) and lactose. (optional video)
45 minutes	Add flavoring hops (pouch 5), Star Anise and Pink Pepper (the star anise and pepper needs crushing before they are added). (optional video) Sanitize your chiller. (optional video)
55 minutes	Add aroma hops (pouch 6). (optional video)
60 minutes	After 5 minutes the Brewster kettle turns off. Chill the wort to approximately 26°C, and rack to a clean and sanitised fermenter. (optional video)

Fermentation

0 days	Pitch the yeast and ferment at 25°C – 40°C
7 days	After 7 days, rack the beer to a secondary clean and sanitised fermenter. (optional video)
14 days	After a further 7 days, bottle the beer. Using the kveik yeast, expect fermentation to be over much earlier than after 7 days. To bottle carbonate, rack the beer to a plastic fermenter containing tepid sugar water. (5-7 g caster sugar per litre beer dissolved in 200 ml water. Boil for 10 minutes and cool to 26°C). Bottle the beer and place at room temperature for a couple of weeks.
28 days	The beer is carbonated and ready to drink. Store at cellar temperature (13°C – 17°C) For the best result, let the beer mature for 2 – 3 months before consumption.

Notes

It is advantageous to take notes during a brew:

Typical stats:

Bitterness: 32 IBU Colour: 35 EBC Alcohol (ABV): 6,1 %

OG: 1066 Your OG: _____

FG: 1020 Your FG: _____ Your alcohol % (OG-FG) / 7,5 = _____ %

For general guidance using the Brewster kettle, please refer to www.brewolution.com/brewsterscan, or scan this QR-code.

