

# Afon Ceidiog (cold mash, no sparge)

Experimental Beer (34 C)

**Type:** All Grain

**Batch Size:** 18.00 L

**Boil Size:** 21.61 L

**Boil Time:** 30 min

**End of Boil Vol:** 20.31 L

**Final Bottling Vol:** 18.00 L

**Fermentation:** Low-alcohol Aging Profile

**Taste Notes:**

**Date:** 27 Oct 2020

**Brewer:** PeeBee

**Asst Brewer:**

**Equipment:** Grainfather equipment, low alcohol

**Efficiency:** 75.00 %

**Est Mash Efficiency:** 370.1 %

**Taste Rating:** 30.0



## Prepare for Brewing

- ☐ Hydrate yeast with 135 ml warm water and add optional 6.7 g of GoFerm
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 23.46 L
- ☐ Mash Water Acid: 1.1 ml (0.1 tbs) Phosphoric Acid (81%)

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
19.34 L	LIQUOR (mash) -- Llandychmygol (Zone: 2014 B06)	Water	1	-	-
4.12 L	LIQUOR (extras) -- Llandychmygol (Zone: 2014 B06)	Water	2	-	-
80.00 mg	Sodium Metabisulphite (Mash)	Water Agent	3	-	-
5.40 ml	Calcium Chloride (32% solution) (Mash)	Water Agent	4	-	-
0.70 g	Magnesium Chloride (Mash)	Water Agent	5	-	-
0.47 g	Epsom Salt (MgSO4) (Mash)	Water Agent	6	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.42 kg	Maris Otter Ale Malt (Crisp) - COLD EXTRACT (6.5 EBC)	Extract	7	33.3 %	1.35 L
0.71 kg	Naked Oat Malt - HOT MASH (Crisp) (3.0 EBC)	Grain	8	16.7 %	0.46 L
0.46 kg	Carared - HOT MASH (Weyermann) (45.0 EBC)	Grain	9	10.8 %	0.30 L
0.25 kg	Cara Gold Malt - HOT MASH (Crisp) (12.0 EBC)	Grain	10	5.9 %	0.16 L
1.42 kg	**fix** Maltodextrin from HOT MASH grains (0.0 EBC)	Sugar	11	33.3 %	1.21 L

## Mash Steps

Name	Description	Step Temperature	Step Time
Strike (ambient 17C)	Add 23.5 L of water at 75.4 C	74.0 C	1 min
Saccharification	Heat to 74.0 C over 1 min	74.0 C	29 min
Mash Out	Heat to 80.0 C over 5 min	80.0 C	0 min

- ☐ Sparge Water Acid: None
- ☐ If steeping, remove grains, and prepare to boil wort
- ☐ Add water to achieve boil volume of 21.61 L
- ☐ Estimated pre-boil gravity is 1.018 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
5.0 g	Celeia (Aged 4 + 9 months) (2019) [2.26 %] - Boil 25.0 min	Hop	12	1.6 IBUs	-

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
75.0 g	Wai-iti (Aged 27 + 4 months) (NZ 2018) [1.05 %] - Steep/Whirlpoo...	Hop	13	2.8 IBUs	-
35.0 g	Celeia (Aged 4 + 9 months) (2019) [2.26 %] - Steep/Whirlpool 30....	Hop	14	2.8 IBUs	-

- ☐ Estimated Post Boil Vol: 20.31 L and Est Post Boil Gravity: 1.020 SG

## Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 18.00 L