



# The Northern Craft Brewers

"We Live We Brew"



## Brew Day Information

<b>Beer Name</b>	Kron No.6
<b>Competition</b>	NCB Lager comp 25 July 2015 Doncaster
<b>Brewer</b>	Tom Yates
<b>Beer Type</b>	French Lager
<b>Original Gravity</b>	1054
<b>Final Gravity</b>	1009
<b>Brew Length</b>	20 litres
<b>Malt Schedule</b>	4kg Crisp Lager Malt 200gms. Wheat malt mash for a minimum of 90 minutes@150°F
<b>Other Ingredients</b>	15gms. Carafa no.1 220gms white sugar
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	25gms Strisselspalt boiled for 60 mins.2%aa 25 gms.Strisselspalt boil for 15mins 2%aa 100 gms. Strisselspalt at s/off.
<b>Boil Time</b>	90 mins. Without lid.
<b>Yeast</b>	Fermentis S-23 2 pack starter made previous day.
<b>EBU Bitterness</b>	Approx. 13 ebu
<b>ABV</b>	5.5%
<b>Brewers Comments</b>	Ferment out at 10deg.C Mine took 4 weeks to get down to 1007. Rack into 2ndary this will drop more yeast and bottle after 1 week. Prime with ¼ tsp of white sugar. (You could filter at this stage which will cut down the lagering time by about 2 months). Then lager at 10deg.C for 4 months.  At this stage the beer should take Enough chill to be refreshing without throwing a haze.