

Bierlikeur maken



Gildeavond EWBC

Inspiratie

- 2009: record sterkste bier (32 vol% alcohol)
- Momenteel plaats 9
- Nr. 1 Brewmeister Snake Venom (67 vol.%)
- Bron:

<http://www.alletop10lijstjes.nl/10-sterkste-biertje-in-de-wereld/>



#33

TACTICAL NUCLEAR PENGUIN

FIRST BREWED SEPTEMBER 2009

UBER IMPERIAL STOUT.

ABV 32% OG 1157

THIS BEER IS

This beer is about pushing the boundaries, it is about taking innovation in beer to a whole new level.

Dark and decadent, plum, treacle and roast coffee are amplified beyond any stout you've had before.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	32%	
TARGET FG	1028	
TARGET OG	1157	
EBC	250	
SRM	127	
PH	4.4	
ATTENUATION LEVEL	82.2%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

21°C 70°F

TWIST

Cranberry	25g	End
Jasmine	25g	End
Muscovado sugar	300g	Start
Oak chips	15g	FV

INGREDIENTS

MALT

Extra Pale	11.25kg	24.78lb
Dark Crystal	1.75kg	3.85lb
Chocolate	0.5kg	1.1lb
Roasted Barley	0.5kg	1.1lb

HOPS

	(g)	Add	Attribute
Chinook	37.5	Start	Bitter
Galena	37.5	Start	Bitter
Chinook	37.5	Start	Bitter
Galena	37.5	Start	Bitter
Galena	25	End	Flavour
First Goldings	25	End	Flavour
Chinook	25	End	Flavour

YEAST

WLP099 Super High Gravity Ale

PACKAGING



BREWER'S TIP



This level of alcohol can be achieved using a domestic freezer. Use a container with a tap close to the bottom so you can run the un-frozen, concentrated beer from under the ice on top. You may have to do this three or four times.

Aangepast recept



De gist

White labs: WLP099 Super High Gravity (alcohol tolerantie 15-25%)

Tips voor succes:

WLP099 SUPER HIGH GRAVITY YEAST:

WLP099 Super High Gravity Yeast:
Brewers' Notes:

Flavors from this yeast vary greatly with the beer produced. The higher the gravity, the more winy the result. Beers over 16% ABV begin to taste less like beer, and more like fortified wines.

With low gravity beers, this yeast produces a nice, subtle English ale-like ester profile. As the gravity increases, some phenolic character is evident, followed by the winy-ness of beers over 16% ABV. Most fermentations will stop between 12-16% ABV unless these high gravity tips are performed:

Aerate very heavily, 4 times as much as with a normal gravity beer. Less oxygen dissolves into solution at high gravity.

Pitch 3-4 times as much yeast as normal.

Consider aerating intermittently during the first 5 days of fermentation. This will help yeast cells during a very difficult fermentation. Aerate with oxygen for 30 seconds or air for 5-10 minutes.

Higher nutrient levels can allow yeast to tolerate higher alcohol levels. Use 2 times the normal nutrient level. This is especially important when using WLP099 to make wine and mead, which have almost no nutrient level to begin with. Do not start with the entire wort sugar at once.

Begin fermentation with a wort that would produce a 6-8% beer, and add wort (it can be concentrated) each day during the first 5 days. This can be done together with aeration. This is mandatory if the reported 25% ABV is to be achieved.

Mijn werkwijze

- **Giststarter van circa 1.5 liter**
- **Helpt moutstort maischen met halve waterhoeveelheid (in ketel 1)**
- **Geconcentreerde wort apart opvangen (in ketel 2)**
- **Spoelwater wort apart opvangen (ketel 3)**
- **Ketel 1 schoonmaken**
- **Opnieuw helpt moutstort maischen in ketel 1**
- **Geconcentreerde wort apart opvangen (in ketel 2, hoog SG)**
- **Spoelwater wort apart opvangen (ketel 3, laag SG)**
- **Inhoud ketels apart koken met verschillende hophoeveelheden. Koelen naar 20C**
- **Resultaat:**
 - **10.8 | SG 1132 (hoog SG)**
 - **13.3 | SG 1082 (laag SG)**

Mijn werkwijze

- Hoog SG wort verdelen over 2x 5 l jerrycan en in koelkast plaatsen
- Giststarter toevoegen aan laag SG wort en beluchten
- Na 4 uur weer beluchten → grote giststarter
- Elke dag 1,5-2 l hoog SG toevoegen en beluchten
- Dag 6: 0.5 kg kandijksuiker+gvc toevoegen en beluchten
- Dag 7: 1 kg kristalsuiker+gvc toevoegen en beluchten
- Na 11 dagen geen zichtbare activiteit meer
- Na 25 dagen, SG 1030. 9.5 l in twee jerrycans, rest in 30 flesjes gebotteld met 6 g/l (13 vol.%)
- Inhoud jerrycans laten bevriezen en langzaam laten ontdooien, kraan jerrycan openen
- Ruim helft concentraat opvangen, ijskristallen achter laten (vriesconcentratie). Geen bottelsuiker.
- Resultaat: 6 l likeur met circa 20-25 vol.%
- Totale kosten: € 41,-

Foto's

