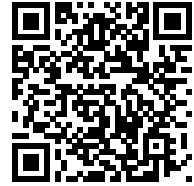


# Carlsberg Clone

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)



2026-04-19

## 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