

104 Helles gryde

Münchener helles (1 E)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 31,85 L
Boil Time: 90 min
End of Boil Vol: 23,79 L
Final Bottling Vol: 18,49 L
Fermentation: Ale, Two Stage

Date: 31 Oct 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l
 Batch
Efficiency: 70,00 %
Est Mash Efficiency: 79,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,35 kg	Chateau Pilsner 2 Row (3,2 EBC)	Grain	1	94,6 %	2,84 L
0,25 kg	Carahell (Weyermann) (25,6 EBC)	Grain	2	5,4 %	0,16 L
13,00 g	Hallertau Blanc [9,20 %] - Boil 60,0 min	Hop	3	15,0 IBUs	-
5,00 g	Hallertau Blanc [9,20 %] - Boil 30,0 min	Hop	4	4,4 IBUs	-
1,00 Items	Protafloc (Boil 15,0 mins)	Fining	5	-	-
0,5 pkg	Harvest (Imperial Yeast #L17)	Yeast	6	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,050 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 19,4 IBUs
Est Color: 7,3 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 5,2 %
Calories: 488,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 11,46 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,71
Measured Mash PH: 0,00

Total Grain Weight: 4,60 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 25,00 L of water at 69,1 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 11,46 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 98,94 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 98,94 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 101,69 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

70% RO vand 38,5L

Imperial L17 harvest: Temp: 10–16C Flocculation: Medium Attenuation: 70–74% Alcohol Tolerance: 10%

Pumpen på vores Brewster var død. Der måtte tænkes alternativt. Vi delte brygget i 2. Den ene del blev brygget i gryde. Den anden del bryggede vi i Brewsteren uden pumpe og derved uden cirkulering.

Sparge 2½L

3 uger i brygskab, 5 dage i fyrrum, 6 dage udenfor ved frost til 5 grader.

121g rørsukker. 6,3g/L.

2 x 9L fad 18L

Ca. 1L videre i gryden til Brewster udgaven.

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