

108 Wiener BB#9 posebryg

Wiener (2 B)

Type: All Grain
Batch Size: 19,00 L
Boil Size: 30,81 L
Boil Time: 90 min
End of Boil Vol: 22,75 L
Final Bottling Vol: 17,49 L
Fermentation: Lager, Single Stage

Date: 29 Dec 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 80,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
1,40 kg	Munich Malt (14,0 EBC)	Grain	1	30,4 %	0,91 L
1,40 kg	Pilsner Malt (3,0 EBC)	Grain	2	30,4 %	0,91 L
1,40 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	3	30,4 %	0,91 L
0,35 kg	Acid Malt (5,9 EBC)	Grain	4	7,6 %	0,23 L
0,05 kg	Carafa III (Weyermann) (1300,0 EBC)	Grain	5	1,1 %	0,03 L
20,00 g	Hallertau Blanc [9,00 %] - Boil 60,0 min	Hop	6	23,6 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	7	-	-
10,00 g	Hallertau Blanc [9,00 %] - Boil 10,0 min	Hop	8	4,3 IBUs	-
1,0 pkg	Harvest (Imperial Yeast #L17)	Yeast	9	-	-
1,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 27,8 IBUs
Est Color: 22,3 EBC

Measured Original Gravity: 1,053 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 5,3 %
Calories: 498,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 10,42 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,64
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 70,1 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 10,42 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: 93,59 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Lager, Single Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 93,59 g Table Sugar
Carbonation (from Meas Vol): Bottle with 99,87 g Table Sugar
Age for: 30,00 days

Storage Temperature: 15,6 C

Notes

RO vand Der er desværre kun 7L så ca. 25%.

Sparge ca 2,5L

Ca. 18L i koniske 30L ståltank.

Kølet til 25-30 grader med spiral.

Sat til sidste afkøling udenfor.

Når ca. 11 grader nåes, sættes den i garage. Gæren blev tilsat ved 8 grader.

19/1 stadig ingen aktivitet i gærlåsen. Den fik et brev 34/70. Da vi ikke var helt klar over, om det var utæthed eller inaktiv gær.

Stadig ingen liv i gærlåsen 21/1. Men overfladen af urt er levende. Maltmaster tanken må være utæt.

Maltmaster tanken har helt klart været utæt. Det var en fin øl med tydelig L17 i forhold til 34/70. Så der har nok været spist op, inden 34/70 kom i.

94g rørsukker/18,66L 5g/L

14 x 0,5L 7L

35 x 0,33L 11,66L

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