

115 Tysk Pilsner

Tysk pilsner (1 D)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 43,67 L
Boil Time: 60 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 03 Jul 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
8,20 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	98,8 %	5,35 L
0,10 kg	Caraaroma (Weyermann) (350,7 EBC)	Grain	3	1,2 %	0,07 L
10,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	4	8,7 IBUs	-
20,00 g	Hallertau Blanc [9,20 %] - Boil 30,0 min	Hop	5	9,6 IBUs	-
20,00 g	Hallertau Blanc [9,20 %] - Boil 20,0 min	Hop	6	7,6 IBUs	-
20,00 g	Hallertau Blanc [9,20 %] - Boil 10,0 min	Hop	7	4,5 IBUs	-
20,00 g	Hallertau Blanc [9,20 %] - Boil 5,0 min	Hop	8	2,5 IBUs	-
30,00 g	Hallertau Blanc [9,20 %] - Steep/Whirlpool 20,0 min,...	Hop	9	2,6 IBUs	-
4,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,045 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 4,8 %
Bitterness: 35,6 IBUs
Est Color: 11,4 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,009 SG
Actual Alcohol by Vol: 5,7 %
Calories: 483,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 12,98 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,68
Measured Mash PH: 0,00

Total Grain Weight: 8,30 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 40,00 L of water at 68,4 C	65,0 C	75 min
Mash Out	Heat to 78,0 C over 2 min	78,0 C	20 min

Sparge: Fly sparge with 12,98 L water at 77,0 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: 206,06 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 0,00 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Fermentis Saflager W 34/70 tørgær

Denne berømte gærstamme fra Weihenstephan i Tyskland anvendes i bryggerier i hele verden. Dette en af de mest almindeligt anvendte gærstammer til brygning af pilsnerøl. Giver den bedste smag af pilsner ved fermentering ved 10 ° - 14 ° C, men producerer også meget god øl ved stuetemperatur.

Sedimentation: høj

Slutdensitet: Medium

Gæring temperatur: ideel ved 10-14 ° C

Dosering: 0,8 til 1,2 g / liter * Ved temperaturer under 12 ° C forhøjes dosis 2-3g / l

Emballage 11,5 gram

Magnum Humle Pellets - Land: Tyskland - 12,8% Alpha - Høst 2019 - Intensitet: 8 - Smag: Urter, Fyr, Rosin

Hallertau Blanc Humle Pellets - Land: Tyskland - 9,0% Alpha - Høst 2019 - Smag: Floral, Passionsfrugt, Grapefrugt, Ananas, Drue og Citrongræs.

Mask 22L alm + 20L RO vand.

Pumpet i to grønne spande ved 75 grader. (Vi kunne alligevel ikke nå ned i nærheden af 10 grader i sommervej.

De blev sat i gærskab stillet til 10 grader.

Gær tilsat 5/7 ved 10,2 grader væske. Gæren rehydreret i 1L RO vand per spand.

17/7 SG 1010. Taget ud af gærskab i løbet af dagen for diacety pause. Derefter sat i to forskellige køleskabe ved ca. 5 grader for lagring.

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