

# 123 Steambeer

California common/steam beer (4 F)

**Type:** All Grain  
**Batch Size:** 20,00 L  
**Boil Size:** 29,17 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 23,79 L  
**Final Bottling Vol:** 18,49 L  
**Fermentation:** Ale, Two Stage

**Date:** 13 Nov 2022  
**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 |
|---------|--|-------------|---|-----------|--------|
| 5,00 ml | Lactic Acid (Mash)                                 | Water Agent | 1 | -         | -      |
| 4,10 kg | Pale Malt (Weyermann) (6,5 EBC)                    | Grain       | 2 | 83,7 %    | 2,67 L |
| 0,50 kg | Chateau Crystal (150,0 EBC)                        | Grain       | 3 | 10,2 %    | 0,33 L |
| 0,30 kg | Oats, Flaked (2,0 EBC)                             | Grain       | 4 | 6,1 %     | 0,20 L |
| 21,00 g | Huell Melon [6,20 %] - Boil 60,0 min               | Hop         | 5 | 15,5 IBUs | -      |
| 8,00 g  | Centennial [10,20 %] - Boil 60,0 min               | Hop         | 6 | 9,7 IBUs  | -      |
| 40,00 g | Saphir [2,70 %] - Boil 20,0 min                    | Hop         | 7 | 7,8 IBUs  | -      |
| 40,00 g | Saphir [2,70 %] - Boil 3,0 min                     | Hop         | 8 | 1,6 IBUs  | -      |
| 2,0 pkg | Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml] | Yeast       | 9 | -         | -      |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,054 SG  
**Est Final Gravity:** 1,010 SG  
**Estimated Alcohol by Vol:** 5,7 %  
**Bitterness:** 34,5 IBUs  
**Est Color:** 22,1 EBC

**Measured Original Gravity:** 1,055 SG  
**Measured Final Gravity:** 1,014 SG  
**Actual Alcohol by Vol:** 5,4 %  
**Calories:** 519,2 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 6,07 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,55  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 4,90 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 28,00 L of water at 67,8 C | 65,0 C           | 60 min    |
| Mash Out | Add 0,00 L of water at 77,0 C  | 77,0 C           | 20 min    |

**Sparge:** Fly sparge with 6,07 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 82,96 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

RO vand ca.10L

21L preboil

Ca. 19,5L hældt varmt i Maltmaster konisk tank og sat i garag ved ca. 14 grader.

14/11 Maltmaster var utæt ved bundventilen. Skiftet til "grøn" plastikspand.

Gær tilsættes når den når rigtigt temperatur.

31 x 0,5L flasker = 15,5L fik 81g rørsukker = 5,23g/L

*Created with BeerSmith*