

# 128 Pilsner

Tjekkisk pilsner (1 C)

**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:** 28 Dec 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
8,30 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	95,4 %	5,41 L
0,40 kg	Chateau Cara Gold (120,0 EBC)	Grain	2	4,6 %	0,26 L
58,00 g	Saaz [3,60 %] - Boil 60,0 min	Hop	3	14,0 IBUs	-
22,00 g	Saaz [3,80 %] - Boil 60,0 min	Hop	4	5,6 IBUs	-
63,00 g	Saaz [3,80 %] - Boil 20,0 min	Hop	5	9,7 IBUs	-
18,00 g	Saaz [2,60 %] - Boil 20,0 min	Hop	6	1,9 IBUs	-
84,00 g	Saaz [2,60 %] - Boil 3,0 min	Hop	7	1,8 IBUs	-
3,0 pkg	Bavarian Lager (Mangrove Jack's #M76)	Yeast	8	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,048 SG  
**Est Final Gravity:** 1,008 SG  
**Estimated Alcohol by Vol:** 5,2 %  
**Bitterness:** 33,0 IBUs  
**Est Color:** 12,9 EBC

**Measured Original Gravity:** 1,048 SG  
**Measured Final Gravity:** 1,011 SG  
**Actual Alcohol by Vol:** 4,9 %  
**Calories:** 447,6 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 10,38 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,67  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 8,70 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 43,00 L of water at 68,3 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 10,38 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:** 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 181,97 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 26L. Vi har ikke nok Og det er dne anden, der er humlet. Ca. 15L RO vand.

M76:

For bedste resultat gæringstemperatur ved 8-14 grader C

Gærskab ved 12 grader.

Ca. 19L i hver af to nye hvide spande.

Kølet til 23 grader. Køles udenfor til 12 grader hvorefter gær tilsættes og de kommer i gærskab ved 12 grader.

5g sukker/L

ca. 34L i 9L fade.

*Created with BeerSmith*