

132 Helles Bock posebryg

Helles bock/maibock (3 A)

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: 12 Feb 2023
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
4,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	63,5 %	2,61 L
2,30 kg	Munich Malt (14,0 EBC)	Grain	2	36,5 %	1,50 L
35,00 g	Tradition [6,70 %] - Boil 60,0 min	Hop	3	25,0 IBUs	-
50,00 g	Tettnang [1,70 %] - Boil 20,0 min	Hop	4	5,5 IBUs	-
1,0 pkg	SafLager West European Lager (DCL/Fermentis #S-2...	Yeast	5	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,069 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 7,1 %
Bitterness: 30,5 IBUs
Est Color: 13,2 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 5,8 %
Calories: 570,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 12,47 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,65
Measured Mash PH: 0,00

Total Grain Weight: 6,30 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 23,00 L of water at 70,6 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 12,47 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 96,34 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 17L

Sparge 7,5L

18L/75g sukker = 4,2g/l

3,5L i Growler

9L i fad

11 x 0,5L flasker

= 18L

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