

145 Golf of Mexico

International Pale Lager (2 A)

Type: All Grain
Batch Size: 45,00 L
Boil Size: 48,87 L
Boil Time: 60 min
End of Boil Vol: 46,87 L
Final Bottling Vol: 43,50 L
Fermentation: Ale, Two Stage

Date: 25 Jun 2023
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
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
10,00 kg	Pilsner Malt (3,0 EBC)	Grain	2	87,0 %	6,52 L
1,50 kg	Corn, Flaked (2,6 EBC)	Grain	3	13,0 %	0,98 L
10,00 g	Sabro [14,20 %] - Boil 60,0 min	Hop	4	8,0 IBUs	-
15,00 g	Nelson Sauvin [10,20 %] - Boil 25,0 min	Hop	5	6,0 IBUs	-
15,00 g	Sabro [14,20 %] - Boil 25,0 min	Hop	6	8,4 IBUs	-
10,00 g	Nelson Sauvin [10,20 %] - Boil 3,0 min	Hop	7	0,7 IBUs	-
10,00 g	Sabro [14,20 %] - Boil 3,0 min	Hop	8	1,0 IBUs	-
1,00 Items	Protafloc (Boil 1,0 mins)	Fining	9	-	-
30,00 g	Nelson Sauvin [10,20 %] - Steep/Whirlpool 20,0 min,...	Hop	10	1,3 IBUs	-
30,00 g	Sabro [14,20 %] - Steep/Whirlpool 20,0 min, 72,0 C	Hop	11	1,8 IBUs	-
4,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,7 %
Bitterness: 27,1 IBUs
Est Color: 6,5 EBC

Measured Original Gravity: 1,054 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,8 %
Calories: 504,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 14,39 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,73
Measured Mash PH: 0,00

Total Grain Weight: 11,50 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 47,00 L of water at 69,0 C	65,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 14,39 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: 232,82 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 232,82 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 231,48 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 30L

For humlet til stilart. Men Pre-Prohibition Lager er med klassiske humler. Det gider vi ikke. Så udenforstilart.

Sabro 2022 US humle pellets, alpha 14,2%

Giver en kompleks frugtaroma af mandarin, citrus, kokos, tropisk frugt noter af cedertræ, mynte och fløde.

Aroma: kokus, mandarin, citrus, tropisk frukt, stenfrukt

Nelson Sauvín, NZ 2022 høst, alpha 10,2% pellets

Frugtagtig med frisk stikkelsbær og drue smag.

34/70:

Anbefalet gæringstemperatur: 9 - 15 grader Celcius (12 grader er bedst!)

Bundfældelseevne: Høj

Alkoholtolerance: Medium

Ca. 43L i 55L tank i ferminator ved 13 grader hjulpet af fryseelementer.

Sat i ferminator ved 26 grader.

Gær tilsat 26/6 21.45 ved 13 grader.

28/6: ca. 7,5L tappet i lille gærspand i lille køleskab med inkbird ved 12 grader.

??/7: 1,4 kg pureret Kiwi varmet på til 65 grader i 10 minutter tilsat lille gærspand.

Øllet blev ikke grønt, så kiwi ska ikke varmes og det skal have noget cirtus som antioxidering.

ca. 17L i fad med 104,5g sukker 6,1g/L

9l i fad med 49,5g sukker 5,5g/L

19 x 0,5L flasker 5,5g/L

Med Kiwi pure:

15,5 x 0,5L flaske 5,5g/L

i alt: 43,25L

2L gær/trup taget ud i lille gærspand og sat i gærskab ved 12 grader. Tilsættes dobbeltbock, når den kommer langt nok ned i temperatur.

Created with BeerSmith