

149 Bøgerøget Märtzen

Klassisk røgøl (2 G)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 31,85 L
Boil Time: 90 min
End of Boil Vol: 23,79 L
Final Bottling Vol: 18,49 L
Fermentation: Ale, Two Stage

Date: 20 Aug 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
4,50 kg	Viking Smoked Malt, beech wood (10,0 EBC)	Grain	1	93,8 %	2,93 L
0,20 kg	Chateau Cara Gold (120,0 EBC)	Grain	2	4,2 %	0,13 L
0,10 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	3	2,1 %	0,07 L
15,00 g	Magnum [12,80 %] - Boil 60,0 min	Hop	4	23,7 IBUs	-
30,00 g	Tettnang [1,70 %] - Boil 25,0 min	Hop	5	4,4 IBUs	-
2,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	6	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 28,1 IBUs
Est Color: 30,3 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: 11,66 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,54
Measured Mash PH: 0,00

Total Grain Weight: 4,80 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 25,00 L of water at 69,2 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 11,66 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:

Storage Temperature: 18,3 C

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

Notes

50% RO vand 18L

ca. 20L i plastspand med grønt lå i ferminator ved 12 grader.

Gær tilsættes nå 12 grader er nået.

1 x 9L
18 x 0,5L
= 18L

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