

# 154 Smile

Märzen (2 C)

**Type:** All Grain  
**Batch Size:** 46,00 L  
**Boil Size:** 49,92 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 47,92 L  
**Final Bottling Vol:** 44,50 L  
**Fermentation:** Lager, Single Stage

**Date:** 22 Oct 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 |
|------------|--|-------------|---|-----------|--------|
| 10,00 ml   | Lactic Acid (Mash)                                 | Water Agent | 1 | -         | -      |
| 10,00 kg   | Pilsner (2 Row) UK (2,0 EBC)                       | Grain       | 2 | 85,5 %    | 6,52 L |
| 1,70 kg    | Chateau Crystal (150,0 EBC)                        | Grain       | 3 | 14,5 %    | 1,11 L |
| 20,00 g    | Chinook [9,10 %] - Boil 60,0 min                   | Hop         | 4 | 10,1 IBUs | -      |
| 30,00 g    | Chinook [9,10 %] - Boil 20,0 min                   | Hop         | 5 | 9,2 IBUs  | -      |
| 35,00 g    | Chinook [9,10 %] - Boil 10,0 min                   | Hop         | 6 | 6,4 IBUs  | -      |
| 1,00 Items | Protafloc (Boil 5,0 mins)                          | Fining      | 7 | -         | -      |
| 35,00 g    | Chinook [9,10 %] - Boil 3,0 min                    | Hop         | 8 | 2,2 IBUs  | -      |
| 3,0 pkg    | Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml] | Yeast       | 9 | -         | -      |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,053 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 5,5 %  
**Bitterness:** 27,8 IBUs  
**Est Color:** 27,0 EBC

**Measured Original Gravity:** 1,058 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 6,4 %  
**Calories:** 543,1 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 14,63 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,55  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 11,70 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 48,00 L of water at 70,1 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 14,63 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:** 238,17 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Lager, Single Stage  
**Fermenter:**

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 238,17 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 222,11 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 15,6 C

## Notes

50% RO vand 31L

Gær skal bruges i Baltisk Porter til fad. Så ingen whirlpool og tørhumle.

Der forsvinder meget urt i den friske humle, så der er startet med 46L.

34/70:

Gærings temp.: 12 – 15 o C

Floculering: Høj

Gæres ved 12 grader.

Sparge 13,5L

Ca 44L ce. 24 grader i 55L tank sat i Ferminator sat til 12 grader.

Gær tilsættes, når den når 12 grader.

19/11:

5gsukker/L ved 10 grader.

2 x 18,5L fad

9 x 0,5L flaske

3,5L trup taget ud til brug som gær i Bryg 156.

tørhumles lige før fØLs?

*Created with BeerSmith*