

# 159 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:** 03 Dec 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	-
0,50 Items	Protafloc (Boil 10,0 mins)	Fining	6	-	-
2,0 pkg	SafLager German Lager (DCL/Fermentis #S-189) [23,...	Yeast	7	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,053 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 5,3 %  
**Bitterness:** 28,1 IBUs  
**Est Color:** 30,3 EBC

**Measured Original Gravity:** 1,060 SG  
**Measured Final Gravity:** 1,018 SG  
**Actual Alcohol by Vol:** 5,6 %  
**Calories:** 573,5 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:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 98,94 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 93,66 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 18L

Midt boil 12,5% brix = 1050 SG ifølge nu måler.

Ca. 20,5L i Bucketbuddy med varme sat til 11 grader sat i bryggers ved ca. 8 grader.

Flasket 28/12:

karboneret med 5g/l sukker

9l fad

17 x 0,5l flaske

I alt: 17,5L

Hvid kapsel

*Created with BeerSmith*