

# 179 Røget Märtzen

Klassisk røgøl (2 G)

**Type:** All Grain  
**Batch Size:** 25,00 L  
**Boil Size:** 28,04 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,04 L  
**Final Bottling Vol:** 23,80 L  
**Fermentation:** Ale, Two Stage

**Date:** 28 Jul 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**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	-	-
6,00 kg	Viking Smoked Malt, beech wood (10,0 EBC)	Grain	2	92,3 %	3,91 L
0,25 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	3,8 %	0,16 L
0,15 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	4	2,3 %	0,10 L
0,10 kg	Chateau Peated (5,5 EBC)	Grain	5	1,5 %	0,07 L
50,00 g	Magnum [7,40 %] - Boil 60,0 min	Hop	6	37,1 IBUs	-
15,00 g	Saaz [3,40 %] - Boil 25,0 min	Hop	7	3,6 IBUs	-
2,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	8	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,057 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 5,9 %  
**Bitterness:** 40,7 IBUs  
**Est Color:** 36,2 EBC

**Measured Original Gravity:** 1,055 SG  
**Measured Final Gravity:** 1,008 SG  
**Actual Alcohol by Vol:** 6,2 %  
**Calories:** 511,1 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 8,75 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,55  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 6,50 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 27,00 L of water at 70,0 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 8,75 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:** 127,38 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 127,38 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 115,07 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 18L

Gæres ved 12 grader.

Ca. 25L i plastspand me skruelåg i Ferminator sat til 12 grader luft.

Gær tilsat 29/7 morgen

25/8:

Kobber kapsel

5g sukker/L

1 x 9L fad

25 x 0,5L flaske

*Created with BeerSmith*