

Syren pils

Tysk pilsner (1 D)

Type: All Grain
Batch Size: 14,00 L
Boil Size: 16,70 L
Boil Time: 60 min
End of Boil Vol: 15,57 L
Final Bottling Vol: 12,86 L
Fermentation: Ale, Two Stage

Date: 20 Jan 2019
Brewer: MortenBryg
Asst Brewer:
Equipment: All Grain - Mini 3 Gal/11.3
 l - BIAB Stovetop
Efficiency: 72,00 %
Est Mash Efficiency: 76,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
2,60 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	78,8 %	1,70 L
0,70 kg	Munich 2 (Weyermann) (22,0 EBC)	Grain	2	21,2 %	0,46 L
15,00 g	Amarillo [8,70 %] - Boil 60,0 min	Hop	3	22,6 IBUs	-
20,00 g	Amarillo [8,70 %] - Boil 10,0 min	Hop	4	10,9 IBUs	-
1,0 pkg	Lager Yeast (Brewferm #Y016) [50,28 ml]	Yeast	5	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,7 %
Bitterness: 33,5 IBUs
Est Color: 11,5 EBC

Measured Original Gravity: 1,064 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 7,2 %
Calories: 602,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 6,81 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,65
Measured Mash PH: 0,00

Total Grain Weight: 3,30 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 13,20 L of water at 70,2 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 75,6 C	75,6 C	10 min

Sparge: Fly sparge with 6,81 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: 68,85 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 68,85 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 74,93 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Ølgær BREWFERM LAGER 12 gr. fra lager.

Lille eller ingen dannelse af svovl komponent.

Sedimentation: høj

Udgæringsgrad: medium

Anbefalet temperaturområde: 10 ° C - 15 ° C

Køles med 1kg frossen syren saft.

1kg syren saft i secondary.

Brug 10g PH 5.2

Mask 45 min 1045

Start Boil 1+53

Sparge med 2L ikke 6,8.

OG målt efter syrensats tilsat. Så derfor ikke helt pålidelig.

14L i gærskab ved 12 grader.

Gærringen kom ikke i gang. Den fik en S-23 gær og blev flyttet til brygges ved ca. 15 grader.

Flasket med 8g/L.

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