

Mørk tjekke

Mørk tjekkisk lager (2 E)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 47,03 L
Boil Time: 60 min
End of Boil Vol: 43,23 L
Final Bottling Vol: 39,00 L
Fermentation: Lager, Single Stage

Date: 19 Aug 2018
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,50 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	75,8 %	4,89 L
1,10 kg	Caraaroma (Weyermann) (350,7 EBC)	Grain	2	11,1 %	0,72 L
0,80 kg	Melanoidin (Weyermann) (59,1 EBC)	Grain	3	8,1 %	0,52 L
0,50 kg	Carafa Special III (Weyermann) (1400,0 EBC)	Grain	4	5,1 %	0,33 L
50,00 g	Brewer's Gold, Germany [6,20 %] - Boil 60,0 min	Hop	5	19,4 IBUs	-
50,00 g	Saaz [3,40 %] - Boil 15,0 min	Hop	6	5,3 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	7	-	-
1,0 pkg	Czech Pilsner 18 (Gozdawa #)	Yeast	8	-	-
1,0 pkg	SafLager West European Lager (DCL/Fermentis #S-2...	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 24,7 IBUs
Est Color: 77,8 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 5,4 %
Calories: 530,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 21,95 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,27
Measured Mash PH: 5,70

Total Grain Weight: 9,90 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 35,00 L of water at 71,8 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	10 min

Sparge: Fly sparge with 21,95 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: 208,73 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Lager, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 208,73 g Table Sugar
Carbonation (from Meas Vol): Bottle with 214,09 g Table Sugar
Age for: 30,00 days

Storage Temperature: 15,6 C

Notes

50% RO vand = 28L

Gærleg med to tørgær fra lager.

Vi legede med at trække 3L first runnings ud og koge dem ind. "Decortion light" De blev kogt ind til 1,25L og tilsat ca. de sidste 10 minutter af boil.

Czech Pilsner 18 12-14°C

Fermentis S-23 12 -15°C

Czech Pilsner 18 20L i gærskab ved 12 grader.

Fermentis S-23 23L i fyrrum ved ca. 15 grader.

Refrag målinger:

Mash out 1063

start boil 1044

køl 1047

Hydgro efter køl 1056

S-23 8g/L 180g/21,5L 1015 FG

Czech pilsner 8g/L 164g/18,5L 1018 FG

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