

Humlet Pilsner

Moderne lys lager (1 A)

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, Two Stage

Date: 06 Apr 2019
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
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
8,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	84,2 %	5,22 L
1,10 kg	Carahell (Weyermann) (25,6 EBC)	Grain	3	11,6 %	0,72 L
0,40 kg	Caraaroma (Weyermann) (350,7 EBC)	Grain	4	4,2 %	0,26 L
30,00 g	Centennial [10,20 %] - Boil 60,0 min	Hop	5	19,4 IBUs	-
80,00 g	Amarillo [8,70 %] - Boil 10,0 min	Hop	6	16,0 IBUs	-
50,00 g	Cascade [5,70 %] - Boil 1,0 min	Hop	7	0,8 IBUs	-
50,00 g	Mosaic (HBC 369) [11,00 %] - Boil 1,0 min	Hop	8	1,5 IBUs	-
30,00 g	Amarillo [8,70 %] - Steep/Whirlpool 15,0 min	Hop	9	1,9 IBUs	-
30,00 g	Cascade [5,70 %] - Steep/Whirlpool 15,0 min	Hop	10	1,2 IBUs	-
30,00 g	Mosaic (HBC 369) [11,00 %] - Steep/Whirlpool 15,0...	Hop	11	2,4 IBUs	-
3,0 pkg	Czech Pilsner 18 (Gozdawa #)	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 43,3 IBUs
Est Color: 23,3 EBC

Measured Original Gravity: 1,050 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 21,54 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,55
Measured Mash PH: 5,33

Total Grain Weight: 9,50 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 35,00 L of water at 70,5 C	66,0 C	60 min
Mash Out	Heat to 78,0 C over 2 min	78,0 C	10 min

Sparge: Fly sparge with 21,54 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, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 208,73 g Table Sugar
Carbonation (from Meas Vol): Bottle with 0,00 g Table Sugar

Age for: 30,00 days

Storage Temperature: 15,6 C

Notes

50% RO vand 29L

IPL findes ikke i style guides. Men moderne lys lagerer op til 50 IBU, så mon ikke den går? :-)

Royal Calssic er EBC: 21. Da vi gerne vil have classic farve, går vi efter noget noget i den stil. Caraaroma valgt for at få et rødeligt skær.

Refrag start boil: 1043

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