

# 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:** 1,012 SG  
**Actual Alcohol by Vol:** 5,0 %  
**Calories:** 468,2 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 203,38 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

Fade tvangskarboneres.

Flasker fik 8g sukker/L

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