

92 Italiensk pilsner Posebryg

Moderne lys lager (1 A)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 31,85 L
Boil Time: 90 min
End of Boil Vol: 23,79 L
Final Bottling Vol: 18,49 L
Fermentation: Lager, Two Stage

Date: 05 Apr 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l
 Batch
Efficiency: 70,00 %
Est Mash Efficiency: 79,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
4,50 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	98,9 %	2,93 L
0,05 kg	Caraaroma (Weyermann) (350,7 EBC)	Grain	3	1,1 %	0,03 L
17,00 g	German Tradition [6,70 %] - Boil 75,0 min	Hop	4	15,0 IBUs	-
15,00 g	German Tradition [6,70 %] - Boil 45,0 min	Hop	5	11,6 IBUs	-
0,42 Items	Protafloc (Boil 10,0 mins)	Fining	6	-	-
15,00 g	Spalter Select [4,30 %] - Boil 0,0 min	Hop	7	0,0 IBUs	-
10,00 g	Saphir [2,70 %] - Boil 0,0 min	Hop	8	0,0 IBUs	-
2,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	9	-	-
20,00 g	Spalter Select [4,50 %] - 3,0 Days Before Bottling for...	Hop	10	0,0 IBUs	-
10,00 g	Saphir [2,70 %] - 3,0 Days Before Bottling for 0,0 Days	Hop	11	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,050 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 26,6 IBUs
Est Color: 10,7 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 5,8 %
Calories: 526,3 kcal/l

Mash Profile

Mash Name: Tipo pils mash
Sparge Water: 13,41 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,68
Measured Mash PH: 0,00

Total Grain Weight: 4,55 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 23,00 L of water at 27,5 C	27,0 C	5 min
Mash Step	Heat to 66,0 C over 30 min	66,0 C	10 min
Mash Step	Heat to 72,0 C over 4 min	72,0 C	20 min
Mash Step	Heat to 77,0 C over 4 min	77,0 C	10 min

Sparge: Fly sparge with 13,41 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: 98,94 g
Keg/Bottling Temperature: 21,1 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 98,94 g
 Table Sugar
Carbonation (from Meas Vol): Bottle

Fermentation: Lager, Two Stage

Fermenter:

with 96,34 g Table Sugar

Age for: 30,00 days

Storage Temperature: 15,6 C

Notes

60% RO vand 38L 21L

Saflager W-34/70

Dosering: 11,5 g til 10-15 l urt

Anbefalet gæringstemperatur: 9 - 15 grader Celcius (12 grader er bedst!)

Bundfældelseevne: Høj

Alkoholtolerance: Medium

Sparge ca 4,5L

Hopspider i gryd til de to første tilsætninger. Taget op inden whirlpool blev rørt med brygske ved flameout.

Ca. 22L i stålfad i gærskab ved 11 grader luft.

Gær tilsættes uhydreret når temperaturen er kommet det sidste stykke ned.

25/4 flyttet til garage ved ca. 14 grader.

3L tasb til stålfadet.

8L i fad

10L i ½L flaske

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