

# 93 Søren's fødselsdagsøl

Andre røg øl (13 D)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 43,67 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 41,67 L  
**Final Bottling Vol:** 38,50 L  
**Fermentation:** Ale, Two Stage

**Date:** 18 Apr 2021  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅg  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,00 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	1	44,5 %	3,91 L
4,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	29,7 %	2,61 L
3,00 kg	Viking Smoked Malt, beech wood (10,0 EBC)	Grain	3	22,3 %	1,96 L
0,40 kg	Melanoiden Malt (39,4 EBC)	Grain	4	3,0 %	0,26 L
0,07 kg	Chateau Cafe (500,0 EBC)	Grain	5	0,6 %	0,05 L
30,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	6	20,7 IBUs	-
50,00 g	Northern Brewer [6,00 %] - Boil 30,0 min	Hop	7	12,4 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
62,00 g	Northern Brewer [6,00 %] - Boil 10,0 min	Hop	9	7,3 IBUs	-
3,0 pkg	U.S. West Coast "Chico" (Gozdawa #)	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,074 SG  
**Est Final Gravity:** 1,015 SG  
**Estimated Alcohol by Vol:** 7,9 %  
**Bitterness:** 40,3 IBUs  
**Est Color:** 18,2 EBC

**Measured Original Gravity:** 1,062 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 6,9 %  
**Calories:** 582,5 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 15,16 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,66  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 13,47 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 43,00 L of water at 70,1 C	65,0 C	60 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	20 min

**Sparge:** Fly sparge with 15,16 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:** 206,06 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 206,06 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 181,97 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 29L

Ca. 19L i konisk og ca. 19L i spand med grønt lå sat til gærring i bryggers.

5,5g rørsukker/L

68 x 0,5L flasker = 34L

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