

97 Lichtenhainer

Lichtenhainer (27)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 42,17 L
Boil Time: 15 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 24 May 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
0,50 kg	Rice Hulls (0,0 EBC)	Adjunct	1	6,1 %	0,50 L
2,50 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	2	30,5 %	1,63 L
2,00 kg	Vienna Malt (6,9 EBC)	Grain	3	24,4 %	1,30 L
2,00 kg	Viking Wheat Malt (6,0 EBC)	Grain	4	24,4 %	1,30 L
1,20 kg	Viking Smoked Malt, beech wood (10,0 EBC)	Grain	5	14,6 %	0,78 L
15,00 g	Hallertau Blanc [9,20 %] - Boil 60,0 min	Hop	6	9,1 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	7	-	-
1,0 pkg	Kaiser (Imperial Yeast #G02)	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,039 SG
Est Final Gravity: 1,008 SG
Estimated Alcohol by Vol: 4,2 %
Bitterness: 9,1 IBUs
Est Color: 8,8 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,019 SG
Actual Alcohol by Vol: 3,6 %
Calories: 439,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 9,38 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,69
Measured Mash PH: 0,00

Total Grain Weight: 8,20 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 42,00 L of water at 68,2 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 9,38 L water at 77,0 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: 262,31 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,7
Carbonation Est: Bottle with 262,31 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 231,65 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 26L

est-preboil 1037

A traditional alt strain, Kaiser is ready to produce an array of German-style beers. It will keep the beer clean and allow the delicate malt flavors and aromas to shine through. Characteristics of this strain make it a good choice for traditional Berliner Weisse fermentations. Kaiser is a low floccing strain, so expect long clarification times, but very low diacetyl levels.

TEMP: 13-18C // FLOCCULATION: LOW // ATTENUATION: 73-77%

7-8G sukker/L

Pre-boil refrag 1041.

3L starter direkte i.

Ca. 19L i hver af to spande med grønt låg i garage ved ca, 17 grader.

2/6 SG 1020.

Begge spande 17L/124g rørsukker = 7,3g/L

3 fade og 18 flasker med guld kapsel.

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