

M6 Braggot

Braggot (M4 A)

Type: All Grain
Batch Size: 21,00 L
Boil Size: 23,87 L
Boil Time: 60 min
End of Boil Vol: 21,88 L
Final Bottling Vol: 19,49 L
Fermentation: Ale, Two Stage

Date: 23 Jul 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	52,6 %	1,96 L
10,00 g	Huell Melon [7,20 %] - Boil 60,0 min	Hop	2	10,6 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	3	-	-
30,00 g	Huell Melon [7,20 %] - Boil 2,0 min	Hop	4	2,7 IBUs	-
2,70 kg	Honey [Whirlpool] [Boil for 5 min](2,0 EBC)	Sugar	5	47,4 %	1,94 L
6,00 g	Fermaid K (Primary)	Other	6	-	-
1,0 pkg	Lalvin 71B-1122 (Lallemand - Lalvin #71B-1122) [23,6...	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,069 SG
Est Final Gravity: 1,000 SG
Estimated Alcohol by Vol: 9,2 %
Bitterness: 13,3 IBUs
Est Color: 8,4 EBC

Measured Original Gravity: 1,072 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 8,5 %
Calories: 679,8 kcal/l

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0,00 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,68
Measured Mash PH: 0,00

Total Grain Weight: 5,70 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
Saccharification	Add 25,71 L of water at 70,7 C	68,0 C	60 min
Mash Out	Heat to 75,6 C over 7 min	75,6 C	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 104,29 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 104,29 g Table Sugar
Carbonation (from Meas Vol): Bottle with 99,87 g Table Sugar
Age for: 30,00 days

Storage Temperature: 20,0 C

Notes

50% RO vand 13L

Honning 6 x 0,45 = 2,7

Hvordan mon det går med så tynd en mask?

Rehydrate Lalvin 71B in 5 times its weight of water at 40°C. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

Notes:

- The total rehydration duration should never exceed 45 minutes
- Avoid cold shocking the yeast. The temperature drop between the must to be inoculated and the rehydration medium should never be higher than 10°C (in case of doubts, please contact your supplier or lallemand)
- It is essential to rehydrate the yeast in a clean container.
- Initial rehydration in must is not advisable.

Saccharomyces cerevisiae var. *cerevisiae*

Fermentation temperature: 15-30°C

Short lag phase and moderate fermentation vigour.

Low relative nitrogen demand (under controlled laboratory conditions)•Low production of H₂S.

Alcohol tolerance 14% v/v *subject to fermentation conditions.

Low relative potential for SO₂ production.

High relative glycerol production.

Fermaid K er vigtig som gærnæring til næringsfattig most. I særdeleshed vigtig til mjød og hyldeblomstvin, der næsten ikke indeholder gærnæringsstoffer. Tilsæt 10gr/ 50 l.

For normal vinfremstilling anbefales tilføjelse på Fermaid K med 5 gram pr 20 liter. For at opnå optimale resultater bør 2,5 gram Fermaid K pr 20 liter most lige efter at gær kultur er tilsat til mosten. Tilsæt derefter resten (2,5 gram/20 l) af Fermaid K når som helst mellem 1/3 og 1/2 af normalt gærings forløb.

BEMÆRK: IKKE kombinere Fermaid K med rehydreret gær gæropløsning før podningen tilsættes mosten.

22L start boil.

6g x 20L = 120g rørsukker.

56 x 33 cl = 18,66L

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