

Rød og sød

Tjekkisk pilsner (1 C)

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: Ale, Two Stage

Date: 12 Nov 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
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
4,00 kg	Munich Malt (14,0 EBC)	Grain	2	44,0 %	2,61 L
2,20 kg	Viking Pilsner Malt (4,0 EBC)	Grain	3	24,2 %	1,43 L
1,80 kg	Pale Ale Golden Promise (6,0 EBC)	Grain	4	19,8 %	1,17 L
0,60 kg	Caraaroma (Weyermann) (400,0 EBC)	Grain	5	6,6 %	0,39 L
0,50 kg	Carahell (Weyermann) (25,6 EBC)	Grain	6	5,5 %	0,33 L
30,00 g	Centennial [10,20 %] - Boil 60,0 min	Hop	7	19,7 IBUs	-
2,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
30,00 g	Mosaic (HBC 369) [11,00 %] - Boil 10,0 min	Hop	9	7,7 IBUs	-
30,00 g	Mosaic (HBC 369) [11,00 %] - Boil 2,0 min	Hop	10	1,8 IBUs	-
2,0 pkg	Czech Pilsner 18 (Gozdawa #)	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,049 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 29,3 IBUs
Est Color: 32,7 EBC

Measured Original Gravity: 1,044 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,5 %
Calories: 408,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
No Mash Out
Sparge Water: 21,14 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,52
Measured Mash PH: 0,00

Total Grain Weight: 9,10 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 69,9 C	65,0 C	60 min
Mash Step	Add 0,00 L of water at 77,0 C	77,0 C	10 min

Sparge: Fly sparge with 21,14 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: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 208,73 g
Table Sugar
Carbonation (from Meas Vol): Bottle
with 190,86 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Created with BeerSmith