

# Skyline Lager

Moderne lys lager (1 A)

**Type:** All Grain  
**Batch Size:** 23,00 l  
**Boil Size:** 28,99 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,04 l  
**Final Bottling Vol:** 22,00 l  
**Fermentation:** Lager, Three Stage

**Date:** 29 Dec 2017  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** MortenBryg Bulldog  
 2200W  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 78,3 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pilsner (Weyermann) (3,3 EBC)	Grain	1	71,4 %
1,10 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	19,6 %
0,50 kg	Carahell (Weyermann) (25,6 EBC)	Grain	3	8,9 %
20,00 g	Northern Brewer [7,60 %] - Boil 60,0 min	Hop	4	15,7 IBUs
20,00 g	Cascade [6,20 %] - Boil 15,0 min	Hop	5	6,4 IBUs
20,00 g	Northern Brewer [7,60 %] - Boil 15,0 min	Hop	6	7,8 IBUs
20,00 g	Cascade [6,20 %] - Boil 1,0 min	Hop	7	0,6 IBUs
1,0 pkg	German Bock Lager (White Labs #WLP833) [35,49 ml]	Yeast	8	-
20,00 g	Cascade [6,20 %] - Dry Hop 5,0 Days	Hop	9	0,0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,055 SG  
**Est Final Gravity:** 1,015 SG  
**Estimated Alcohol by Vol:** 5,2 %  
**Bitterness:** 30,5 IBUs  
**Est Color:** 11,8 EBC

**Measured Original Gravity:** 1,050 SG  
**Measured Final Gravity:** 1,017 SG  
**Actual Alcohol by Vol:** 4,3 %  
**Calories:** 475,0 kcal/l

## Mash Profile

**Mash Name:** New York Lager. Eget forsøg.  
**Sparge Water:** 18,23 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,65  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 5,60 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 16,37 l of water at 57,4 C	53,0 C	15 min
Mash In	Add 0,00 l of water at 63,0 C	63,0 C	30 min
Mash Step	Add 0,00 l of water at 68,0 C	68,0 C	15 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	10 min

**Sparge:** Fly sparge with 18,23 l water at 75,6 C

## Mash Notes:

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 117,75 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Lager, Three Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 117,75 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 125,78 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 15,6 C

## Notes

50% RO Vand

Mæsk 17L 8L RO 7L Alm

Spange: 7,5L RO + 7,5 alm.

Boil: 28L

Tørhumlet 20/1 til 25/1 ved garage temperatur = få grader.

Flasken 25/1.

Karbonering: 160g rørsukker.

Den kommer vi ikke til at holde:

Kjøles til 13 grader, tilsett gjær. Etter 2 døgn, senk til 11 grader. Når gjæring er avtatt, (ca 10 dg) øk temp. til 16 grader for 2 døgn. Når gjæring er slutt. Senk temp til 2,2 grader. Tilsett tørrhumle etter 1 uke. La stå i ytterligere 10 dager.lagres på 2 grader I 2-3 mnd

*Created with BeerSmith*