# *Rolf er Ren*

*American Dark Lager*

***Type:*** All Grain
***Batch Size (fermenter):*** 52,00 l
***Boil Size:*** 56,00 l
***Boil Time:*** 60 min
***End of Boil Volume*** 50,96 l
***Final Bottling Volume:*** 52,00 l
***Fermentation:*** My Aging Profile
***Taste Notes:***

***Date:*** 01-11-2012
***Brewer:*** Jens Rasmussen
***Asst Brewer:***
***Equipment:*** Gruekedel
***Brewhouse Efficiency:*** 78,00 %
***Est Mash Efficiency*** 78,0 %
***Taste Rating(out of 50):*** 35,0

## Ingredients

**Ingredients**

| Amt | Name | Type | # | %/IBU |
|---|---|---|---|---|
| 15,00 kg | Pilsner (Weyermann) (4,0 EBC) | Grain | 1 | 86,0 % |
| 1,00 kg | CASTLE CRYSTAL (120,0 EBC) | Grain | 2 | 5,7 % |
| 1,00 kg | Oats, Flaked (2,0 EBC) | Grain | 3 | 5,7 % |
| 0,45 kg | Brun farin (300,0 EBC) | Sugar | 4 | 2,6 % |
| 125,00 g | Fuggles, Pellet [4,50 %] - Boil 60,0 min | Hop | 5 | 22,0 IBUs |
| 150,00 g | Fuggles, Pellet [4,50 %] - Boil 3,0 min | Hop | 6 | 3,3 IBUs |
| 2,0 pkg | Safbrew S-33 (Fermentis #) [500,00 ml] | Yeast | 7 | - |
| 2,00 g | licoric (Secondary 5,0 mins) | Spice | 8 | - |

## Beer Profile

***Est Original Gravity:*** 1,080 SG
***Est Final Gravity:*** 1,015 SG
***Estimated Alcohol by Vol:*** 8,6 %
***Bitterness:*** 25,3 IBUs
***Est Color:*** 27,3 EBC

***Measured Original Gravity:*** 1,080 SG
***Measured Final Gravity:*** 1,015 SG
***Actual Alcohol by Vol:*** 8,6 %
***Calories:*** 770,8 kcal/l

## Mash Profile

***Mash Name:*** Single Infusion, Full Body
***Sparge Water:*** 39,02 l
***Sparge Temperature:*** 75,6 C
***Adjust Temp for Equipment:*** FALSE

***Total Grain Weight:*** 17,45 kg
***Grain Temperature:*** 22,2 C
***Tun Temperature:*** 22,2 C
***Mash PH:*** 5,20

**Mash Steps**

| Name | Description | Step Temperature | Step Time |
|---|---|---|---|
| mæsk | Add 40,00 l of water at 75,7 C | 68,3 C | 40 min |
| mash out | Heat to 78,0 C over 10 min | 78,0 C | 10 min |

***Sparge Step:*** Fly sparge with 39,02 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:*** 321,14 g
***Keg/Bottling Temperature:*** 20,0 C
***Fermentation:*** My Aging Profile

***Volumes of CO2:*** 2,4
***Carbonation Used:*** Bottle with 321,14 g Corn Sugar
***Age for:*** 14,00 days
***Storage Temperature:*** 5,0 C

## Notes

lakrids opløst i 1 dl. vodka.

*Created with BeerSmith*