US Lager øl

Amerikansk mørk lager (2 G)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 24,32 l
Boil Time: 60 min
End of Boil Vol: 21,32 l
Final Bottling Vol: 17,00 l
Fermentation: Ale, Two Stage

Date: 21 Nov 2015
Brewer: Steven
Asst Brewer:
Equipment: StevenÂ´s Setup
Efficiency: 66,00 %
Est Mash Efficiency: 67,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3,96 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	1	78,8 %
0,66 kg	Chateau Abbey (45,0 EBC)	Grain	2	13,1 %
0,25 kg	Dark crystal (240,0 EBC)	Grain	3	5,0 %
0,16 kg	Chateau Black (1400,0 EBC)	Grain	4	3,1 %
10,39 g	Target [11,00 %] - Boil 60,0 min	Hop	5	13,7 IBUs
10,39 g	Spalt Spalter [3,75 %] - Boil 30,0 min	Hop	6	3,6 IBUs
10,39 g	Spalt Spalter [3,75 %] - Boil 10,0 min	Hop	7	1,7 IBUs
1,0 pkg	American Lager (Wyeast Labs #2035) [124,21 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,050 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 4,7 %
Bitterness: 19,0 IBUs
Est Color: 52,5 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 16,26 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 5,02 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15,09 l of water at 77,7 C	68,9 C	45 min

Sparge: Batch sparge with 2 steps (3,10l, 13,16l) of 75,6 C water

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: 127,29 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,7
Carbonation Used: Bottle with 127,29 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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