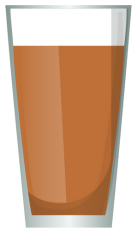
188 Weiner til fØLs

Wiener (2 B)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 46,21 L
Boil Time: 60 min
End of Boil Vol: 42,71 L
Final Bottling Vol: 38,00 L
Fermentation: Ale, Two Stage

Date: 24 Nov 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L CHILLING
Efficiency: 70,00 %
Est Mash Efficiency: 71,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,00 kg	Vienna (8,0 EBC)	Grain	1	39,3 %	2,61 L
2,80 kg	Munich Malt (14,0 EBC)	Grain	2	27,5 %	1,83 L
2,80 kg	Pilsner (4,5 EBC)	Grain	3	27,5 %	1,83 L
0,30 kg	Amber (Crisp) (54,2 EBC)	Grain	4	2,9 %	0,20 L
0,20 kg	Chateau Crystal (150,0 EBC)	Grain	5	2,0 %	0,13 L
0,08 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	6	0,8 %	0,05 L
60,00 g	Hallertauer Mittelfrueh [5,20 %] - Boil 60,0 min	Hop	7	19,8 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
30,00 g	Hallertauer Mittelfrueh [5,10 %] - Boil 10,0 min	Hop	9	4,5 IBUs	-
4,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 24,3 IBUs
Est Color: 23,8 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, Medium Body
Sparge Water: 11,13 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,58
Measured Mash PH: 0,00

Total Grain Weight: 10,18 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 45,27 L of water at 70,8 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	15 min

Sparge: Fly sparge with 11,13 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: 203,38 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 203,38 g Table Sugar
Carbonation (from Meas Vol): Bottle with 214,09 g Table Sugar
Age for: 30,00 days

Notes

40% RO vand

13l sparge.

Ca. 43L i stor plasttank med skruelåg ved 17 grader sat i gærskab ved 11 grader luft

Gær tilsat direkte

Lille fustage 39g sukker = 4,1g/l
stor fustage 79g sukker = 4,1g/l

24 flasker 4g/l 12L

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