197 Gedelille damp

California common/steam beer (4 F)

Type: All Grain
Batch Size: 28,00 L
Boil Size: 31,17 L
Boil Time: 60 min
End of Boil Vol: 29,17 L
Final Bottling Vol: 26,80 L
Fermentation: Ale, Two Stage

Date: 12 Jan 2025
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,50 kg	Pilsner (4,5 EBC)	Grain	1	91,5 %	4,24 L
0,60 kg	Chateau Crystal (150,0 EBC)	Grain	2	8,5 %	0,39 L
20,00 g	Citra [12,80 %] - Boil 60,0 min	Hop	3	23,3 IBUs	-
65,00 g	Svenstrup Citron [3,00 %] - Boil 20,0 min	Hop	4	9,8 IBUs	-
65,00 g	Svenstrup Citron [3,00 %] - Boil 4,0 min	Hop	5	2,6 IBUs	-
1,0 pkg	California Lager (Mangrove Jack's #M54)	Yeast	6	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,6 %
Bitterness: 35,8 IBUs
Est Color: 21,4 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 5,4 %
Calories: 530,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 11,47 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,60
Measured Mash PH: 0,00

Total Grain Weight: 7,10 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 28,00 L of water at 71,3 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 11,47 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: 143,44 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 143,44 g Table Sugar
Carbonation (from Meas Vol): Bottle with 123,10 g Table Sugar
Age for: 30,00 days

Notes

40% RO vand

M54 Californian Lager Yeast - 10g

A unique lager strain that has the ability to ferment at ale temperatures without the associated off flavours. Extended lagering periods are also not required.
Suitable for California Common and any lager fermented at ambient (ale) temperatures.

Attenuation: High (77 - 82%)
Flocculation: High
Usage Directions: Sprinkle directly on up to 23 L (6 US Gal) of wort. For best results, ferment at 18-20 degrees C (64-68 degrees F).

520g Svenstrup Citron humle frosset vådt brugt i forhold 4/1.

"Alpha skulle være omkring 5.....smag , aroma = citron....deraf navnet Svenstrup Citron" Alpha sat til 3%

Gær direkte i

Ca. 26L i plastspand i gærskab ved 18 grader.

9/2:
5 g/l

1 x 9L fad
28 x 0,5L flaske

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