

#103 Oktoberfest Vienna Lager

Vienna Lager (3 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,30 l
Boil Time: 60 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 19,00 l
Fermentation: Lager, Single Stage

Date: 31 Jul 2016
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
2,16 kg	DMG München (15,0 EBC)	Grain	1	47,9 %
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	44,3 %
0,20 kg	Extra Special (Briess) (256,1 EBC)	Grain	3	4,4 %
0,15 kg	Honey Malt (49,3 EBC)	Grain	4	3,3 %
8,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	5	15,1 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	6	-
50,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	7	6,7 IBUs
12,00 g	Goldings [5,69 %] - Boil 5,0 min	Hop	8	1,6 IBUs
1,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 23,4 IBUs
Est Color: 23,7 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,5 %
Calories: 484,7 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 16,05 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,51 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 13,76 l of water at 72,2 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 16,05 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Lager, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 17,0 C

Notes

Created with BeerSmith