

#124 Classic Pia

Vienna Lager (3 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,83 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Lager, Single Stage

Date: 21 May 2018
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer: Jørgen H. Kreutzer
Equipment: Brewster Beacon 30
Efficiency: 75,00 %
Est Mash Efficiency: 75,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	65,2 %
1,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	2	21,7 %
0,25 kg	Cara Bohemian (190,0 EBC)	Grain	3	5,4 %
0,25 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	5,4 %
0,10 kg	Caraaroma (256,1 EBC)	Grain	5	2,2 %
8,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	15,4 IBUs
35,00 g	Summer [6,20 %] - Boil 10,0 min	Hop	7	9,5 IBUs
1,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M...	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,050 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 25,0 IBUs
Est Color: 26,5 EBC

Measured Original Gravity: 1,048 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 4,7 %
Calories: 449,0 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Sparge Water: 12,64 l
Sparge Temperature: 76,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,48
Measured Mash PH: 5,20

Total Grain Weight: 4,60 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 16,00 l of water at 69,1 C	64,4 C	50 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 12,64 l water at 76,0 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: 15,6 C

Notes

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