

#128 Garage bajar

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: Ale, Single Stage

Date: 25 Nov 2018
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4,35 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	95,6 %
0,10 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	2	2,2 %
0,10 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	3	2,2 %
8,00 g	Target [12,17 %] - Boil 60,0 min	Hop	4	11,2 IBUs
35,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	5	10,4 IBUs
1,0 pkg	Bavarian Lager (Mangrove Jack's #M76)	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 6,2 %
Bitterness: 21,6 IBUs
Est Color: 27,9 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,0 %
Calories: 523,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Sparge Water: 15,52 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,63
Measured Mash PH: 5,20

Total Grain Weight: 4,55 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 13,07 l of water at 70,0 C	64,4 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 15,52 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

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI

Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Brewster program: 1

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