

#149 SAP CClassic

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: 04 Sep 2020
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 85,00 %
Est Mash Efficiency: 85,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,60 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	1	73,9 %
0,50 kg	DMG Pilsner (4,0 EBC)	Grain	2	14,2 %
0,26 kg	Cara Bohemian (190,0 EBC)	Grain	3	7,4 %
0,16 kg	Caraaroma (256,1 EBC)	Grain	4	4,5 %
5,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	5	8,1 IBUs
50,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	6	16,2 IBUs
1,0 pkg	Hell - Berlin Pilsner Yeast (Cross My Loof #)	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,046 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 24,4 IBUs
Est Color: 25,4 EBC

Measured Original Gravity: 1,045 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,6 %
Calories: 417,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Medium Body
Sparge Water: 15,56 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,47
Measured Mash PH: 5,20

Total Grain Weight: 3,52 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 12,00 l of water at 71,6 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 15,56 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
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 12,54 PSI
Carbonation (from Meas Vol): Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 15,6 C

Notes

Created with BeerSmith