

#157 Munich Ale

Irish Red Ale (9 D)

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: 27 Jan 2022
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
3,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	1	82,0 %
0,36 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	2	9,8 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	3	8,2 %
6,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	4	12,0 IBUs
20,00 g	Hersbrucker [2,70 %] - Boil 30,0 min	Hop	5	5,7 IBUs
20,00 g	Saaz [4,10 %] - Boil 10,0 min	Hop	6	4,1 IBUs
1,0 pkg	New World Strong Ale (Mangrove Jack's #M42)	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,046 SG
Est Final Gravity: 1,008 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 21,8 IBUs
Est Color: 23,8 EBC

Measured Original Gravity: 1,048 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,0 %
Calories: 446,3 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Light Body
Sparge Water: 16,95 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,40
Measured Mash PH: 5,20

Total Grain Weight: 3,66 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 10,75 l of water at 69,9 C	64,4 C	75 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 16,95 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: Ale, 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: 18,3 C

Notes

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