

# #91 Ringwood 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:** 20,00 l  
**Fermentation:** Lager, Single Stage

**Date:** 10 Sep 2015  
**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
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	66,7 %
0,50 kg	DMG München (15,0 EBC)	Grain	2	11,1 %
0,25 kg	Cara Bohemian (190,0 EBC)	Grain	3	5,6 %
0,25 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	5,6 %
10,00 g	Pride of Ringwood [9,00 %] - Boil 60,0 min	Hop	5	12,4 IBUs
10,00 g	Pride of Ringwood [9,00 %] - Boil 20,0 min	Hop	6	7,5 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
50,00 g	Pride of Ringwood [9,00 %] - Boil 10,0 min	Hop	8	20,4 IBUs
30,00 g	Pride of Ringwood [9,00 %] - Boil 1,0 min	Hop	9	1,5 IBUs
1,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-
0,50 kg	Corn Sugar (Dextrose) (0,0 EBC)	Sugar	12	11,1 %

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,057 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 5,7 %  
**Bitterness:** 41,6 IBUs  
**Est Color:** 18,3 EBC

**Measured Original Gravity:** 1,060 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 6,6 %  
**Calories:** 562,7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 12,70 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 4,50 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12,43 l of water at 74,6 C	68,9 C	45 min
Mash Out	Add 4,17 l of water at 97,8 C	75,6 C	10 min

**Sparge:** Fly sparge with 12,70 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## 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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