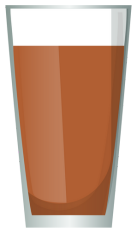
154 Smile

Märzen (2 C)

Type: All Grain
Batch Size: 46,00 L
Boil Size: 49,92 L
Boil Time: 60 min
End of Boil Vol: 47,92 L
Final Bottling Vol: 44,50 L
Fermentation: Lager, Single Stage

Date: 22 Oct 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70 Mortenbryg forsÃ¸g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
10,00 kg	Pilsner (2 Row) UK (2,0 EBC)	Grain	2	85,5 %	6,52 L
1,70 kg	Chateau Crystal (150,0 EBC)	Grain	3	14,5 %	1,11 L
20,00 g	Chinook [9,10 %] - Boil 60,0 min	Hop	4	10,1 IBUs	-
30,00 g	Chinook [9,10 %] - Boil 20,0 min	Hop	5	9,2 IBUs	-
35,00 g	Chinook [9,10 %] - Boil 10,0 min	Hop	6	6,4 IBUs	-
1,00 Items	Protafloc (Boil 5,0 mins)	Fining	7	-	-
35,00 g	Chinook [9,10 %] - Boil 3,0 min	Hop	8	2,2 IBUs	-
3,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	9	-	-
30,00 g	Citra [13,20 %] - 3,0 Days Before Bottling for 3,0 Days	Hop	10	0,0 IBUs	-
30,00 g	Mosaic (HBC 369) [11,30 %] - 3,0 Days Before Bottli…	Hop	11	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 27,8 IBUs
Est Color: 27,0 EBC

Measured Original Gravity: 1,058 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,4 %
Calories: 543,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 14,63 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,55
Measured Mash PH: 0,00

Total Grain Weight: 11,70 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 48,00 L of water at 70,1 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 14,63 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: Bottle
Pressure/Weight: 238,17 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Lager, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 238,17 g Table Sugar
Carbonation (from Meas Vol): Bottle with 222,11 g Table Sugar

Age for: 30,00 days
Storage Temperature: 15,6 C

Notes

50% RO vand 31L

Gær skal bruges i Baltisk Porter til fad. Så ingen whirlpool og tørhumle.

Der forsvinder meget urt i den friske humle, så der er startet med 46L.

34/70:
Gærings temp.: 12 – 15 o C
Floculering: Høj

Gæres ved 12 grader.

Sparge 13,5L

Ca 44L ce. 24 grader i 55L tank sat i Ferminator sat til 12 grader.

Gær tilsættes, når den når 12 grader.

19/11:
5gsukker/L ved 10 grader.

2 x 18,5L fad
9 x 0,5L flaske

3,5L trup taget ud til brug som gær i Bryg 156.

22/1:
En cornelius fik 30g citra og 30g mosaic.

30/5 morgen:
En cornelius med ca. 12L fik 50g Chinook inden Lions Beerwalk.

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