

52 - Tyroler Lager

Moderne lys lager (1 A)

Type: All Grain
Batch Size: 22,0 L
Boil Size: 27,7 L
Boil Time: 80 min
End of Boil Vol: 25,0 L
Final Bottling Vol: 20,0 L
Fermentation: Lager, 3 Stage

Date: 18 Oct 2019
Brewer: Simon Lei Fredslund
Asst Brewer:
Equipment: Simons elgryde
 Wizardized
Efficiency: 72,00 %
Est Mash Efficiency: 78,5 %
Taste Rating: 30,0



Taste Notes: Udgangspunkt i Karma Citra Lager, men meget er ændret.
 Munich > Vienna.

Wheat > Torrified Wheat.

Bavarian Lager i stedet for SafAle 34/70, bare for at prøve en anden lager gær.

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5000 g	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	80,0 %	3,3 L
1000 g	Vienna Malt (6,9 EBC)	Grain	2	16,0 %	0,7 L
250 g	Wheat, Torrified (3,3 EBC)	Grain	3	4,0 %	0,2 L
3,00 ml	Lactic Acid (Sparge)	Water Agent	4	-	-
13,00 g	Magnum [12,00 %] - Boil 60,0 min	Hop	5	15,7 IBUs	-
15,00 g	Irish Moss (Boil 10,0 mins)	Fining	6	-	-
28,00 g	Citra [12,00 %] - Steep/Whirlpool 15,0 min	Hop	7	8,4 IBUs	-
28,00 g	Equinox (HBC 366) [12,00 %] - Steep/Whirlpool 15,0 min	Hop	8	8,4 IBUs	-
28,00 g	Mosaic (HBC 369) [9,00 %] - Steep/Whirlpool 15,0 min	Hop	9	6,3 IBUs	-
2,0 pkg	Bavarian Lager (Mangrove Jack's #M76)	Yeast	10	-	-
50,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	11	0,0 IBUs	-
36,00 g	Mosaic (HBC 369) [12,00 %] - Dry Hop 5,0 Days	Hop	12	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,063 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 6,9 %
Bitterness: 38,9 IBUs
Est Color: 8,7 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,009 SG
Actual Alcohol by Vol: 5,5 %
Calories: 473,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
 No Mash Out
Sparge Water: 17,6 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,71
Measured Mash PH: 5,20

Total Grain Weight: 6250 g
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 19,30 L of water at 72,9 C	65,6 C	75 min

Sparge: Fly sparge with 17,6 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: 1,03 bar

Volumes of CO2: 2,5
Carbonation Est: Keg with 1,03 bar

Keg/Bottling Temperature: 7,2 C
Fermentation: Lager, 3 Stage
Fermenter:

Carbonation (from Meas Vol): Keg with
1,03 bar
Age for: 30,00 days
Storage Temperature: 12,0 C

Notes

Brygning 18. oktober 2019:

Bruge chiller til 25 grader og tilsatte gæren direkte i spanden som tørgær. Stiller øllet i vaskerummet ved ca. 20 grader et døgn tid indtil gæringen starter.

Efter 12 timer er der ved at være boblen i røret, så den kommes i køleskabet ved 9 grader, hvor den begynder at gære helt naturligt.

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