

AmarilloCascadeSimcoe IPL

Czech Premium Pale Lager (3 B)

Type: All Grain
Batch Size: 60,00 L
Boil Size: 77,29 L
Boil Time: 90 min
End of Boil Vol: 69,79 L
Final Bottling Vol: 57,00 L
Fermentation: Lager, Three Stage

Date: 02 Sep 2018
Brewer: DerDerDasBierBraut
Asst Brewer:
Equipment: Braumeister 50L
Efficiency: 74,00 %
Est Mash Efficiency: 82,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
81,73 L	Ahrensburg Leitungswasser	Water	1	-	-
50,00 ml	Phosphoric Acid 10% (Mash)	Water Agent	2	-	-
8,06 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
6,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
5,00 g	Salt (Mash)	Water Agent	5	-	-
6,50 kg	BEST Pale Ale (BESTMALZ) (6,0 EBC)	Grain	6	45,6 %	4,24 L
6,00 kg	BEST Vienna (BESTMALZ) (9,0 EBC)	Grain	7	42,1 %	3,91 L
1,00 kg	Oats, Malted (Thomas Fawcett) (3,9 EBC)	Grain	8	7,0 %	0,65 L
0,75 kg	BEST Caramel Hell (BESTMALZ) (30,0 EBC)	Grain	9	5,3 %	0,49 L
5,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	10	-	-
5,00 g	Salt (Sparge)	Water Agent	11	-	-
2,00 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	12	-	-
30,0 g	Amarillo 2017 8,7 [8,70 %] - Boil 20,0 min	Hop	13	6,6 IBUs	-
30,0 g	Cascade 7,7 [7,70 %] - Boil 20,0 min	Hop	14	5,9 IBUs	-
30,0 g	Simcoe 2017 11,3 [11,30 %] - Boil 20,0 min	Hop	15	8,6 IBUs	-
15,00 g	Irish Moss (Boil 10,0 mins)	Fining	16	-	-
45,0 g	Cascade 7,7 [7,70 %] - Boil 10,0 min	Hop	17	6,0 IBUs	-
35,0 g	Amarillo 2017 8,7 [8,70 %] - Boil 10,0 min	Hop	18	5,3 IBUs	-
35,0 g	Simcoe 2017 11,3 [11,30 %] - Boil 10,0 min	Hop	19	6,9 IBUs	-
45,0 g	Amarillo 2017 8,7 [8,70 %] - Steep/Whirlpool 10,0 min	Hop	20	0,8 IBUs	-
45,0 g	Simcoe 2017 11,3 [11,30 %] - Steep/Whirlpool 10,0 min	Hop	21	1,6 IBUs	-
6,0 pkg	SafLager West European Lager (DCL/Fermentis #S-2...	Yeast	22	-	-
125,0 g	Cascade 2017 7,3 [7,30 %] - Dry Hop 5,0 Days	Hop	23	0,0 IBUs	-
90,0 g	Amarillo 2017 8,7 [8,70 %] - Dry Hop 5,0 Days	Hop	24	0,0 IBUs	-
90,0 g	Simcoe 2017 11,3 [11,30 %] - Dry Hop 5,0 Days	Hop	25	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 13,606 Plato
Est Final Gravity: 3,573 Plato
Estimated Alcohol by Vol: 5,4 %
Bitterness: 41,7 IBUs
Est Color: 11,8 EBC

Measured Original Gravity: 11,101 Plato
Measured Final Gravity: 2,561 Plato
Actual Alcohol by Vol: 4,6 %
Calories: 413,9 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Light Body
Sparge Water: 26,01 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,47
Measured Mash PH: 5,20

Total Grain Weight: 14,25 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

Protein Rest	Add 65,55 L of water and heat to 50,0 C over 2 min	50,0 C	10 min
Saccharification	Heat to 64,4 C over 15 min	64,4 C	45 min
Kombirast	Heat to 67,0 C over 4 min	67,0 C	20 min
Alphaamylase	Heat to 72,0 C over 4 min	72,0 C	20 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 26,01 L water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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: 0,86 bar
Keg/Bottling Temperature: 7,2 C
Fermentation: Lager, Three Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 0,86 bar
Carbonation (from Meas Vol): Keg with 0,86 bar
Age for: 30,00 days
Storage Temperature: 15,6 C

Notes

gestopft bei 60% sVG

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