

32 Mega Modern Lager

Modern Ijus lager

Type: All Grain **Date:** 2013-09-15
Batch Size (fermenter): 20.00 l **Brewer:** Jörgen Bergstedt
Boil Size: 27.03 l **Asst Brewer:**
Boil Time: 70 min **Equipment:** My Equipment
End of Boil Volume: 22.36 l **Brewhouse Efficiency:** 70.00 %
Final Bottling Volume: 22.00 l **Est Mash Efficiency:** 75.2 %
Fermentation: Lager, Two Stage **Taste Rating(out of 50):** 30.0
Taste Notes:

Ingredients

<u>Ingredients</u>					
Amt	Name	Type	#	%/IBU	
20.00 l	Dallas, TX	Water	1	-	
1.26 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	2	-	
0.89 g	Salt (Mash 60.0 mins)	Water Agent	3	-	
0.12 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	4	-	
0.06 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	5	-	
3.20 kg	Viking Pilsner Malt (3.7 EBC)	Grain	6	68.1 %	
1.20 kg	Viking Münchermalt (18.0 EBC)	Grain	7	25.5 %	
0.30 kg	Viking Caraplast 10 (9.0 EBC)	Grain	8	6.4 %	
18.75 g	Northern Brewer leaf 2011 -2014 [10.30 %] - Boil 60.0 min	Hop	9	22.5 IBUs	
6.20 g	Northern Brewer pellet 2012 -2015 [10.70 %] - Boil 60.0 min	Hop	10	8.5 IBUs	
16.00 g	Cascade leaf 2011 -2014 [6.80 %] - Boil 15.0 min	Hop	11	6.3 IBUs	
20.00 g	Cascade leaf 2011 -2014 [6.80 %] - Boil 5.0 min	Hop	12	3.2 IBUs	
10.00 g	Amarillo Gold leaf 2012 -2015 [10.90 %] - Aroma Steep 0.0 min	Hop	13	0.0 IBUs	
10.00 g	Cascade leaf 2011 -2014 [6.80 %] - Aroma Steep 0.0 min	Hop	14	0.0 IBUs	
1.0 pkg	German Lager X 7 mar 2013 (White Labs #WLP835)	Yeast	15	-	
1.0 pkg	German Lager X dec 31 2012 (White Labs #WLP835)	Yeast	16	-	
1.0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50.28 ml]	Yeast	17	-	
1.00 tsp	Yeast Nutrient (Primary 3.0 days)	Other	18	-	
10.00 g	Amarillo Gold leaf 2012 -2015 [10.90 %] - Dry Hop 0.0 Days	Hop	19	0.0 IBUs	

Beer Profile

Est Original Gravity: 1.051 SG **Measured Original Gravity:** 1.048 SG
Est Final Gravity: 1.012 SG **Measured Final Gravity:** 1.012 SG
Estimated Alcohol by Vol: 5.1 % **Actual Alcohol by Vol:** 4.7 %
Bitterness: 40.4 IBUs **Calories:** 449.0 kcal/l
Est Color: 11.3 EBC

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body **Total Grain Weight:** 4.70 kg
Sparge Water: 19.48 l **Grain Temperature:** 22.2 C
Sparge Temperature: 75.6 C **Tun Temperature:** 22.2 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 12.76 l of water at 53.9 C	50.0 C	30 min
Saccharification	Heat to 66.7 C over 15 min	66.7 C	45 min
Mash Out	Heat to 75.6 C over 10 min	75.6 C	10 min

Sparge Step: Fly sparge with 19.48 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: Bottle **Volumes of CO2:** 2.3
Pressure/Weight: 199.08 g **Carbonation Used:** Bottle with 199.08 g Dry Malt Extract
Keg/Bottling Temperature: 21.1 C **Age for:** 30.00 days
Fermentation: Lager, Two Stage **Storage Temperature:** 15.6 C

Notes

10:55 börja skölja kar
3.5 l /55 min övre delen av svarta strckmarkeringen på gasreglaget vågrätt