

#bonuskalja

Premium American Lager (1 C)

Type: Extract
Batch Size: 18,93 l
Boil Size: 12,82 l
Boil Time: 0 min
End of Boil Vol: 12,82 l
Final Bottling Vol: 17,41 l
Fermentation: Ale, Two Stage

Date: 27 Feb 2017
Brewer:
Asst Brewer:
Equipment: Pot (4 Gal/15.1 L) -
 Extract
Efficiency: 72,00 %
Est Mash Efficiency: 0,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4500,00 g	Pilsner Liquid Extract (6,9 EBC)	Extract	1	100,0 %
1,0 pkg	English Ale (White Labs #WLP002) [35,49 ml]	Yeast	2	-
15,00 g	Northern Brewer [8,50 %] - Dry Hop 5,0 Days	Hop	3	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,065 SG
Est Final Gravity: 1,022 SG
Estimated Alcohol by Vol: 5,7 %
Bitterness: 0,0 IBUs
Est Color: 10,4 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 5,53 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 4500,00 g
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Sparge: If steeping, remove grains, and prepare to boil

wort

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: 102,42 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with
 102,42 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Don't do it.

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