

Studenten 2

Engelsk best bitter (4 B)

Date: 06 Jan 2016
Brewer: Morten Sevland
Batch Size: 25,00 l
Boil Size: 34,08 l
Boil Time: 90 min
Final Bottling Vol: 23,50 l
Equipment: Electric BIAB (25L) Sparge
Fermentation: Ale, Single Stage

Est Original Gravity: 1,044 SG
Est Final Gravity: 1,009 SG
Est ABV: 4,5 %
Est Bitterness: 32,3 IBUs
Est Color: 17,6 EBC
Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual ABV: 4,7 %



Ingredients

Amt	Name	Type	#	%/IBU
6,50 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	1	-
4,50 kg	Maris Otter (TFS) (5,0 EBC)	Grain	2	90,7 %
0,16 kg	Carared (W) (47,3 EBC)	Grain	3	3,2 %
0,16 kg	Special X (BM) (350,0 EBC)	Grain	4	3,2 %
0,14 kg	Wheat (BM) (5,0 EBC)	Grain	5	2,8 %
1,00 Items	PH Measures (Mash 50,0 mins)	Other	6	-
22,00 g	Target (2014) [9,00 %] - Boil 60,0 min	Hop	7	21,3 IBUs
1,50 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	8	-
34,00 g	East Kent Goldings (EKG) (2014) [5,10 %] - Boil 15,0 min	Hop	9	9,3 IBUs
0,50 tsp	Yeast Nutrient / Servomyces (Boil 10,0 mins)	Other	10	-
17,00 g	East Kent Goldings (EKG) (2014) [5,10 %] - Steep/Whirlpool 10,0...	Hop	11	1,7 IBUs
1,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	12	-

Mash Profile

Mash Name: Temp 55-66-72-78 (25L-LowSparge)
Sparge Water: 15,05 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,96 kg
Grain Temperature: 20,0 C
Tun Temperature: 20,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 25,00 l of water at 57,6 C	55,0 C	15 min
Saccharification	Heat to 66,0 C over 15 min	66,0 C	60 min
Mash High	Heat to 72,0 C over 15 min	72,0 C	15 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 15,05 l water at 75,6 C

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 62,18 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,0
Carbonation Used: Keg with 62,18 KPA
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Brygget på oppskriften til OtterX

***** LOGG *****

Studenten (OtterX), 25L, DobbelBatch

Engelsk Best Bitter

07.01.16 @ 00:00

- Logging startet

06.01.16 @ 21:00

- Gjæringsdata Studenten 2

- OG: 1.044

- Beregnet SG: 1.009

- Beregnet ABV: 4,5%

- Oksygenering: 0,5 l/m @ 1 min

- Pitch @ 13C, wlp001, California Ale

- STC @ Profile 0

- Gjæringskar liter: 25L

- Plassering av gjæringskar: nede

- Standard gjærlås

02.01.16 @ 22:00

- Flyttet til Fermenter 1

30.12.15 @ 20:00

- Logging startet

30.12.15 @ 19:00

- Gjæringsdata Studenten 1

- OG: 1.048

- Beregnet SG: 1.008

- Beregnet ABV: 4,8%

- Oksygenering: 0,5 l/m @ 1,30 min

- Pitch @ 16C, wlp001, California Ale

- STC @ Profile 0

- Gjæringskar liter: 25L

- Plassering av gjæringskar: nede

- Standard gjærlås

Mash2 - Studenten – Engelsk Best Bitter

From Jan 6, 2016 To Jan 6, 2016

