23 - Kellerbier

Mailbock/Helles Bock (5 A)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 35.33 l
Boil Time: 70 min
End of Boil Vol: 31.25 l
Final Bottling Vol: 20.00 l
Fermentation: Lager, Single Stage

Date: 08 Feb 2020
Brewer:
Asst Brewer:
Equipment: Niels' Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 86.4 %
Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 43.64 l
- ◯ Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
3.00 kg	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	47.6 %
2.80 kg	Munich Malt (9.0 SRM)	Grain	2	44.4 %
0.50 kg	Vienna Malt (3.5 SRM)	Grain	3	7.9 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18.43 l of water at 72.4 C	66.7 C	60 min
Mash Out	Add 9.20 l of water at 95.7 C	75.6 C	10 min

- ◯ Sparge Water Acid:
- ◯ Fly sparge with 16.01 l water at 75.6 C
- ◯ Add water to achieve boil volume of 35.33 l
- ◯ Estimated pre-boil gravity is 1.047 SG

Text

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 tsp	Dry Liquor Salts (Boil 90.0 mins)	Water Agent	4	-
15.00 g	Magnum [14.40 %] - Boil 60.0 min	Hop	5	18.6 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	6	-
25.00 g	Saaz [4.00 %] - Boil 15.0 min	Hop	7	4.3 IBUs

- ◯ Estimated Post Boil Vol: 31.25 l and Est Post Boil Gravity: 1.056 SG

Cool and Transfer Wort

110g Eigener Hopfen @ 60 mins, 200g Eigener Hopfen @ 15 mins; Pre-boil: 1.040, post-boil: 1.044

◯ Cool wort to fermentation temperature
◯ Transfer wort to fermenter
◯ Add water if needed to achieve final volume of 25.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Bavarian Lager (Wyeast Labs #2206) [124.2…	Yeast	8	-

◯ Measure Actual Original Gravity _____ (Target: 1.056 SG)
◯ Measure Actual Batch Volume _____ (Target: 25.00 l)
◯ Add water if needed to achieve final volume of 25.00 l

Fermentation

◯ 08 Feb 2020 - Primary Fermentation (14.00 days at 12.2 C ending at 12.2 C)
◯

Dry Hop and Bottle/Keg

◯ Measure Final Gravity: _____ (Estimate: 1.013 SG)
◯ Date Bottled/Kegged: 22 Feb 2020 - Carbonation: Keg with 58.82 g Corn Sugar
◯ Age beer for 30.00 days at 15.6 C
◯ 23 Mar 2020 - Drink and enjoy!

Notes

Source: https://beersmithrecipes.com/viewrecipe/1041728/mohrendorfer-keller