

xBmt-20200713 Closed vs. Open Transfer to Keg - 5.3%

German Pils

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Type: All Grain

IBU : 60 (Tinseth)
BU/GU : 1.09
Colour : 11 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.055
Final Gravity : 1.015

Fermentables (1.49 kg)

1.416 kg - Odyssey Pilsner 3.9 EBC (95.3%)
49 g - Melanoidin (Weyermann) 59 EBC (3.3%)
21 g - Carahell (Weyermann) 25.5 EBC (1.4%)

Hops (25.7 g)

60 min - 5.8 g - Hallertau Magnum - 14% (39 IBU)
30 min - 8.9 g - Tettnang - 4.5% (14 IBU)
10 min - 11 g - Tettnang - 4.5% (8 IBU)

Miscellaneous

Mash - 1.86 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0 ml - Imperial Yeast Harvest L17

01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.46 L
Sparge Water : 4 L
Boil Time : 60 min
HLT Water : 4 L
Top-Up Water : 0.85 L
Total Water : 9.31 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

148 No Sparge
69.1 °C - Strike Temp
63.3 °C - 60 min - Mash Step

Fermentation Profile

Imported
12.2 °C - 14 days - Primary
18.3 °C - 10 days - Secondary
15.6 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 59 Mg 2 Na 8 Cl 55 SO 75 HCO 17

SO/Cl ratio: 1.4
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



11 EBC

Recipe Notes

Water Profile: Ca 61 | Mg 0 | Na 8 | SO4 75 | Cl 55
<http://brulosophy.com/2020/07/13/cold-side-oxidation-impact-of-transferring-a-pale-lager-to-a-non-purged-keg-exbeeriment-results/>