

**xBmt-20190930 Force Carb vs Krausening - 5.3%**

**Festbier**

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Type: All Grain

IBU : 21 (Tinseth)  
BU/GU : 0.37  
Colour : 14 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.043  
Original Gravity : 1.056  
Final Gravity : 1.016

**Fermentables (1.45 kg)**

692 g - Pelton Pilsner-style Malt (Mecca Grad...  
692 g - Vanora Vienna-style Malt (Mecca Grade...  
63 g - Metolius Munich-style Malt (Mecca Grad...

**Hops (7.3 g)**

60 min - 3.3 g - Hallertau Magnum - 11% (17 IBU)  
20 min - 4 g - Hallertauer Mittelfrueh - 3.7%...

**Miscellaneous**

Mash - 1.05 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.52 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

**Yeast**

0 ml - Imperial Yeast Harvest L17

**01 Brouwpunt 5L (60min) (rev 4)**

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

Mash Water : 4.34 L  
Sparge Water : 4.93 L  
Boil Time : 60 min  
Total Water : 9.27 L



14 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**

Single Infusion, Medium Body, No Mash Out  
72.3 °C - Strike Temp  
66.1 °C - 60 min - Mash In

**Fermentation Profile**

Imported  
19.4 °C - 10 days - Primary  
19.4 °C - 10 days - Secondary  
18.3 °C - 7 days - Conditioning

**Water Profile**

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 48 Mg 2 Na 25 Cl 63 SO 75 HCO 17

SO/Cl ratio: 1.2  
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:

**Recipe Notes**

Water Profile: Ca 51 | Mg 0 | Na 25 | SO4 75 | Cl 63  
<https://brulosophy.com/2019/09/30/carbonation-methods-force-carbonation-vs-krausening-exbeeriment-resu-lts/>