

8 EBC

## xBmt-20191007 Bootleg Biology OSLO Ferm Temp - 6%

German Helles Exportbier 01 Brouwpunt 5L (60min) (rev 4)

Author: Matt Del Fiacco

Type: All Grain

IBU : 20 (Tinseth) BU/GU : 0.36 Colour : 8 EBC Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.041 : 1.053 Original Gravity Total Gravity : 1.055 : 1.009 Final Gravity

Fermentables (1.3 kg)

1.277 kg - Barke Pilsner (Weyermann) 3.3 EBC... 25 g - Melanoidin (Weyermann) 59 EBC (1.9%) 31 g - Bottling - Sugar, Table (Sucrose) 2 EBC ^ Albert Heijn (NL)

Hops (8.9 g)

60 min - 8.9 g - Hallertauer Mittelfrueh - 4....

Miscellaneous

Mash - 0.55 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 2.07 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.71 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.44 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7 Mash - 0.45 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004

Mash - 1.2 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Bootleg Biology Oslo BBOSL-OSLO

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

Mash Water : 3.91 L Sparge Water : 5.22 L Boil Time : 60 min Total Water : 9.13 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

eBIAB Single Infusion 70.4 °C - Strike Temp

64.4 °C - 50 min - Step One

Fermentation Profile

Imported

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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 43 Mg 7 Na 50 Cl 100 SO 50

SO/Cl ratio: 0.5 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 54 | Mg 11 | Na 25 | SO4 81 | Cl 65 http://brulosophy.com/2019/10/07/fermentation-temperature-bootleg-biology-oslo-kveik-yeast-exbeeriment -results/