

Malt: mid 10-12

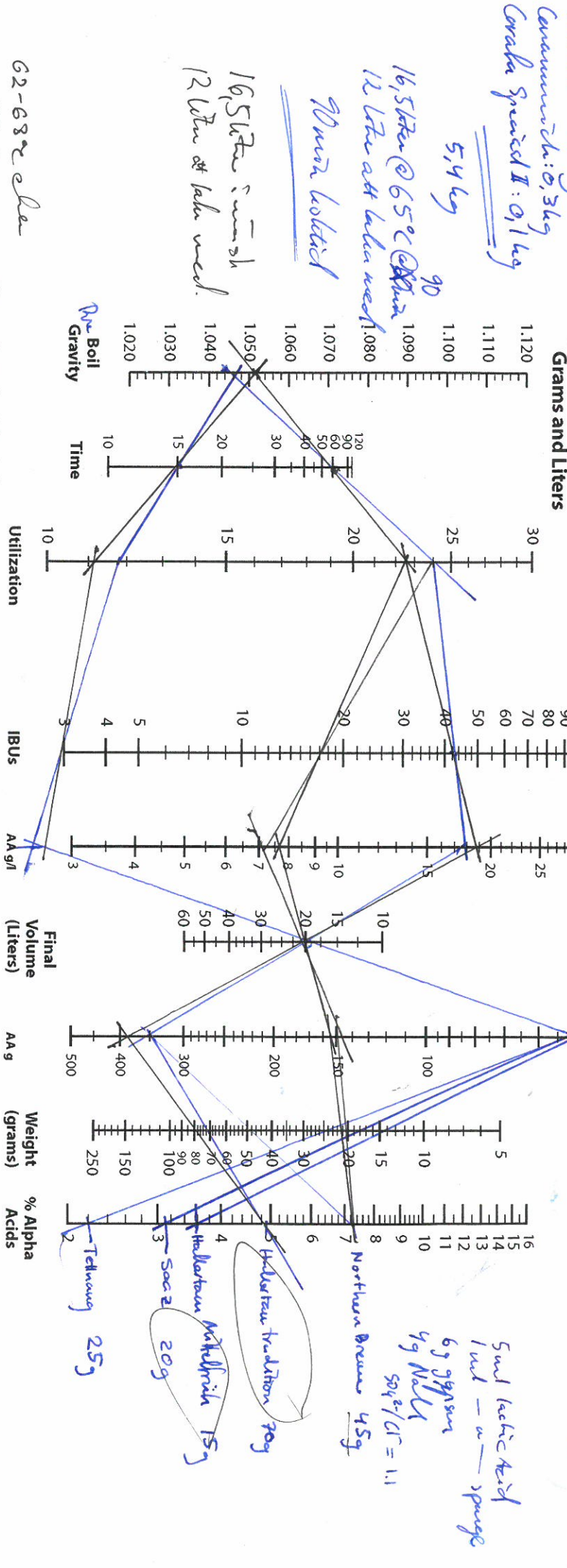
BB #44
Atelier
9 apr 2015

WLP 036
Disinfectant 11+.
Jäger i ...
und ... C-jägar

Pilsner 2.76kg
Aromatiserings 0.54kg
Aromatiserings 0.45kg
Caracul 0.22kg
Caracul Special II 0.085kg
Substrat 0.11kg
ok. skatthofen igen
wisk 65°C → 72.5°C

Fin Brewing
Chemie Stoffe
0.9 EST: 1.05D
Fq EST: 1.013
13u 45
Alk 4.97. ab
kattid 70
Preboil 26.5 L
Preboil 0.9: 1.042

Nomograph for IBU Calculations



5ml lactic Acid
1ml - a - spruce
6g 34g
4g Nall
50g²/Cl⁻ = 1.1

Isolatoren tradition 70g
Isolatoren Maltextrakt 15g
Sac 2 20g

Tetung 25g

62-68°C ab
70 min

How to Brew by John Palmer c. 2006
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@60 → 42.7
@15 → 2.12
Meyner
Tobruing

FG 1013