

Low Carb Gluten Free

American Light Lager (1 A)

Type: All Grain
Batch Size: 130,00 L
Boil Size: 150,00 L
Boil Time: 60 min
End of Boil Vol: 148,11 L
Final Bottling Vol: 130,00 L
Fermentation: Lager, Single Stage

Date: 10 Mar 2023
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 78,00 %
Est Mash Efficiency: 78,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
17,00 kg	Malte Pilsen Agrária (3,9 EBC)	Grain	1	84,2 %	11,08 L
3,00 kg	Vienna (Agraria) (9,8 EBC)	Grain	2	14,9 %	1,96 L
0,20 kg	Carapils (Weyermann) (3,9 EBC)	Grain	3	1,0 %	0,13 L
20,00 g	Mosaic (HBC 369) [13,70 %] - Boil 5,0 min	Hop	4	3,3 IBUs	-
100,00 g	Mosaic (HBC 369) [13,70 %] - Steep/Whirlpool 20,0 min...	Hop	5	9,2 IBUs	-
10,0 pkg	Diamond Lager (Lallemand #-) [50,28 ml]	Yeast	6	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,038 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 3,8 %
Bitterness: 12,5 IBUs
Est Color: 6,4 EBC

Measured Original Gravity: 1,038 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 3,7 %
Calories: 351,5 kcal/l

Mash Profile

Mash Name: Double Infusion, Light Body
Sparge Water: 95,23 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,70
Measured Mash PH: 5,20

Total Grain Weight: 20,20 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 75,00 L of water at 55,0 C	52,0 C	60 min
Beta	Heat to 66,0 C over 14 min	66,0 C	30 min
Alfa	Heat to 72,0 C over 6 min	72,0 C	15 min
Mash Out	Heat to 78,0 C over 6 min	78,0 C	10 min

Sparge: Fly sparge with 95,23 L water at 78,0 C

Mash Notes: Double step infusion - for light body beers requiring a protein rest. Used primarily in beers high in unmodified grains or adjuncts.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Lager, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 30,00 days
Storage Temperature: 15,6 C

Notes

Fermentou 5 dias à 12°C e depois mais 3 dias à 14°C. Maturou por 2 semanas à 0°C.

