

Fest 1.2 - 6%

Festbier

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Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.37
 Color : 12 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.051
 Original Gravity : 1.055
 Final Gravity : 1.009

Fermentables (6.85 kg)

4.89 kg - Floor-Malted Bohemian Pilsner 2.5 E...
 1.09 kg - Munich 10L 19.7 EBC (15.9%)
 270 g - Biscuit 44.5 EBC (3.9%)
 250 g - Acidulated 3.7 EBC (3.7%)
 250 g - Rice Hulls 1.1 EBC (3.7%)
 100 g - Dextrine Malt 5.9 EBC (1.5%)

Hops (64.9 g)

60 min - 54 g - Saaz LupoMAX - 8.4% (19 IBU)
 10 min - 10.9 g - Saaz LupoMAX - 8.4% (1 IBU)

Miscellaneous

Mash - 1.8 g - Calcium Chloride (CaCl2)
 Mash - 1.7 g - Canning Salt (NaCl)
 Mash - 2.1 g - Gypsum (CaSO4)
 15 min - Boil - 1 items - Whirlfloc
 10 min - Boil - 1 items - Servomyces

Yeast

3.3 pkg - Fermentis Saflager Lager W-34/70

Cells

20 million cells / ml

Grainfather G30 110V

Batch Size : 25 L
 Boil Size : 29.07 L
 Post-Boil Vol : 27.07 L

Mash Water : 21.98 L
 Sparge Water : 12.56 L
 Boil Time : 60 min
 Total Water : 34.54 L

Brewhouse Efficiency: 72%
 Mash Efficiency: 74.8%

Mash Profile

Hochkurz (DJ)
 53 °C - 15 min - Acid rest
 62 °C - 40 min - B-amylase
 68 °C - 40 min - A-amylase 1
 70 °C - 15 min - A-amylase 2
 77 °C - 10 min - Mash out

Fermentation Profile

Imported
 10 °C - 10 days - Primary

Water Profile

Bradburn Water (Style - Helles Bock)
 Ca 62 Mg 8 Na 47 Cl 101 SO 51

SO/Cl ratio: 0.5
 Mash pH: 5.31

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



12 EBC