

# Studenten 1

Engelsk best bitter (4 B)

**Date:** 29 Dec 2015  
**Brewer:** Morten Sevland  
**Batch Size:** 25,00 l  
**Boil Size:** 33,04 l  
**Boil Time:** 90 min  
**Final Bottling Vol:** 23,00 l  
**Equipment:** Electric BIAB (25L) - Morten  
**Fermentation:** Ale, Single Stage

**Est Original Gravity:** 1,045 SG  
**Est Final Gravity:** 1,009 SG  
**Est ABV:** 4,7 %  
**Est Bitterness:** 33,3 IBUs  
**Est Color:** 31,9 EBC  
**Measured Original Gravity:** 1,046 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual ABV:** 4,7 %



## Ingredients

Amt	Name	Type	#	%/IBU
6,50 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	1	-
4,50 kg	Maris Otter (TFS) (5,0 EBC)	Grain	2	88,1 %
0,17 kg	Carared (W) (47,3 EBC)	Grain	3	3,3 %
0,17 kg	Special X (BM) (350,0 EBC)	Grain	4	3,3 %
0,15 kg	Wheat (BM) (5,0 EBC)	Grain	5	2,9 %
0,12 kg	Carafa Special I (W) (900,0 EBC)	Grain	6	2,3 %
1,00 Items	PH Measures (Mash 50,0 mins)	Other	7	-
22,00 g	Target (2014) [9,00 %] - Boil 60,0 min	Hop	8	22,0 IBUs
1,50 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	9	-
34,00 g	East Kent Goldings (EKG) (2014) [5,10 %] - Boil 15,0 min	Hop	10	9,6 IBUs
0,50 tsp	Yeast Nutrient / Servomyces (Boil 10,0 mins)	Other	11	-
17,00 g	East Kent Goldings (EKG) (2014) [5,10 %] - Steep/Whirlpool 10,0...	Hop	12	1,7 IBUs
1,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	13	-

## Mash Profile

**Mash Name:** TempMash 55-66-72-78 (25L-LowSparge)  
**Sparge Water:** 8,16 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 5,11 kg  
**Grain Temperature:** 20,0 C  
**Tun Temperature:** 20,0 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 30,00 l of water at 57,3 C	55,0 C	15 min
Saccharification	Heat to 66,0 C over 15 min	66,0 C	60 min
Mash High	Heat to 72,0 C over 15 min	72,0 C	15 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

**Sparge:** Fly sparge with 8,16 l water at 75,6 C

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 62,18 KPA  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,0  
**Carbonation Used:** Keg with 62,18 KPA  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

## Notes

Brygget på oppskriften til OtterX

\*\*\*\*\* LOGG \*\*\*\*\*

Studenten (OtterX), 25L, DobbelBatch

Engelsk Best Bitter

\*\*\*\*\*

07.01.16 @ 00:00

- Logging startet

06.01.16 @ 21:00

- Gjæringsdata Studenten 2

- OG: 1.044

- Beregnet SG: 1.009

- Beregnet ABV: 4,5%

- Oksygenering: 0,5 l/m @ 1 min

- Pitch @ 13C, wlp001, California Ale

- STC @ Profile 0

- Gjæringskar liter: 25L

- Plassering av gjæringskar: nede

- Standard gjærlås

02.01.16 @ 22:00

- Flyttet til Fermenter 1

30.12.15 @ 20:00

- Logging startet

30.12.15 @ 19:00

- Gjæringsdata Studenten 1

- OG: 1.048

- Beregnet SG: 1.008

- Beregnet ABV: 4,8%

- Oksygenering: 0,5 l/m @ 1,30 min

- Pitch @ 16C, wlp001, California Ale

- STC @ Profile 0

- Gjæringskar liter: 25L

- Plassering av gjæringskar: nede

- Standard gjærlås

### Mash1 - Studenten – Engelsk Best Bitter

From Dec 30, 2015 To Dec 30, 2015

