

Kellergold v2 - 5.5%

Kellerbier

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Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.52
Color : 16 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.050
Final Gravity : 1.008

Fermentables (29.1 kg)

21.35 kg - Munich Hell 16 EBC (73.4%)
6 kg - Pilsner Premium 4.8 EBC (20.6%)
1.46 kg - Carahell 25.5 EBC (5%)
290 g - Sour Malt 3.5 EBC (1%)

Hops (250 g)

70 min - 40 g - Perle - 9.7% (7 IBU)
30 min - 80 g - Ariana - 11% (12 IBU)
5 min - 130 g - Ariana - 11% (7 IBU)

Hop Stand

10 min hopstand @ 80 °C

Yeast

1 pkg - Fermentis Saflager Lager W-34/70

Sudhaus

Batch Size : 152 L
Boil Size : 160.67 L
Post-Boil Vol : 152 L

Mash Water : 96.03 L
Sparge Water : 85.04 L
Sparge Water Temp : 76 °C
Boil Time : 80 min
Total Water : 181.07 L



16 EBC

Mash Efficiency: 82%

Mash Profile

Protein rest plus beta- and alpha- amylase rests
61.5 °C - Strike Temp
57 °C - 10 min - Eiweißrast
63 °C - 45 min - Maltoserast
72 °C - 20 min - Verzuckerungsrast
76 °C - 1 min - Abmaischen

Fermentation Profile

Lager (Quick Method)
8 °C - 10 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: