

Festbier

Festbier (4 B)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 6.48 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.50 gal
Fermentation: Ale, Two Stage

Date: 23 Jul 2020
Brewer: Brian
Asst Brewer:
Equipment: Standard Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs	Pilsner (Weyermann) (1.7 SRM)	Grain	1	87.0 %	0.78 gal
1 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	2	8.7 %	0.08 gal
8.0 oz	Victory Malt (25.0 SRM)	Grain	3	4.3 %	0.04 gal
1.50 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 30.0 min	Hop	4	16.1 IBUs	-
1.50 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 5.0 min	Hop	5	4.2 IBUs	-
1.5 pkg	Harvest (Imperial Yeast #L17)	Yeast	6	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.057 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 5.5 %
Bitterness: 20.3 IBUs
Est Color: 5.5 SRM

Measured Original Gravity: 1.056 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 6.2 %
Calories: 185.3 kcal/12oz

Mash Profile

Mash Name: Decoction Mash, Triple
Sparge Water: 2.11 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.69
Measured Mash PH: 5.20

Total Grain Weight: 11 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Acid Rest	Add 6.25 gal of water at 99.1 F	97.0 F	15 min
Protein Rest	Decoct 2.24 gal of mash and boil it	133.0 F	60 min
Saccharification	Decoct 1.72 gal of mash and boil it	152.0 F	15 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

Sparge: Batch sparge with 2 steps (Drain mash tun , 2.11gal) of 168.0 F water

Mash Notes: Authentic Germany mash schedule. Attempt to draw decoction from the thickest portion of the mash. Some sources recommend that each decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 4.32 oz
Keg/Bottling Temperature: 70.0 F

Volumes of CO2: 2.3
Carbonation Est: Bottle with 4.32 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar

Fermentation: Ale, Two Stage
Fermenter:

Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

OG - 1.056
FG - 1.009

Decoction - 10/10/20
OG - 1.057

Created with *BeerSmith*