

# C6 Paradise Lost

*Classic American Pilsner*

**Type:** All Grain

**Batch Size (fermenter):** 54,00 l

**Boil Size:** 64,66 l

**Boil Time:** 90 min

**End of Boil Volume** 56,16 l

**Final Bottling Volume:** 54,00 l

**Fermentation:** Lager, Two Stage

**Taste Notes:**

**Date:** 2012-03-11

**Brewer:** Peter & John & Christer & Thomas

**Asst Brewer:**

**Equipment:** BergLand Alu

**Brewhouse Efficiency:** 72,00 %

**Est Mash Efficiency** 72,0 %

**Taste Rating(out of 50):** 30,0

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
11,00 kg	Pilsner (4,5 EBC)	Grain	1	82,7 %
1,70 kg	Munich (20,0 EBC)	Grain	2	12,8 %
0,20 kg	Crystal 100 (110,0 EBC)	Grain	4	1,5 %
170,00 g	Saaz [4,10 %] - Boil 60,0 min	Hop	5	30,9 IBUs
120,00 g	Saaz [4,10 %] - Boil 5,0 min	Hop	6	4,4 IBUs
0,40 kg	Wheat (6,0 EBC)	Grain	3	3,0 %

## Beer Profile

**Est Original Gravity:** 1,054 SG

**Est Final Gravity:** 1,013 SG

**Estimated Alcohol by Vol:** 5,4 %

**Bitterness:** 35,3 IBUs

**Est Color:** 12,7 EBC

**Measured Original Gravity:** 1,065 SG

**Measured Final Gravity:** 1,010 SG

**Actual Alcohol by Vol:** 7,2 %

**Calories:** 612,2 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Medium Body

**Sparge Water:** 43,30 l

**Sparge Temperature:** 75,6 C

**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 13,30 kg

**Grain Temperature:** 22,2 C

**Tun Temperature:** 22,2 C

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 34,68 l of water at 73,1 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge Step:** Fly sparge with 43,30 l water at 75,6 C

**Mash Notes:** Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

## Carbonation and Storage

**Carbonation Type:** Keg

**Pressure/Weight:** 86,48 KPA

**Keg/Bottling Temperature:** 7,2 C

**Fermentation:** Lager, Two Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Keg with 86,48 KPA

**Age for:** 30,00 days

**Storage Temperature:** 15,6 C

## Notes

- Jäst White Labs Czech Budevice Lager Yeast - Flytande färsk jäst, förkultur 3 dagar innan
- Saflager w-34-70, torrjäst pudrat i vörten

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