

2015/04/18 - Deer John

Name	Deer John			
Style	Standard American Lager		Brew Date	2015-04-18
Type	All Grain		Boil Size	14.5 gal
IBU's	29.7		Batch Size	12.0 gal
Color	3.6 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.045			
OG	1.050		1.055	
FG	1.013		1.013	
ABV	5.0%		5.0%	
Efficiency	80.0%			
Grain	18.0 lbs	Pilsner (2 Row) Ger - 2014 Fall		80.4%
	2.5 lbs	Corn, Flaked		11.2%
	1.9 lbs	Cara-Pils/Dextrine		8.4%
Mash	60 mins	154 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	2.0 oz	Tettnang (4.5%)	13.5 IBU
	30 mins	1.5 oz	Tettnang (4.5%)	7.8 IBU
	30 mins	1.5 oz	Hallertauer (4.8%)	8.3 IBU
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	4.0	Saflager S-23		
Fermentation	Primary	5 days	50.0 F	
	Secondary	14 days	55.0 F	

Notes	<p>Lagering technique taken from: http://brulosophy.com/methods/lager-method/</p> <p>Step 1: Primary Fermentation Chill wort to pitching temp of 48°-53°F (9°-12°C), pitch adequately sized starter (decanted), set regulator to initial fermentation temp between 50°-55°F (10°-13°C), and leave the beer to ferment until it is at least 50% attenuated.</p> <p>Step 2: The Ramp Up Once 50% attenuation is reached, remove the probe from the side of the fermentor so it measures ambient temp in the chamber and start bumping the regulator up 5°F every 12 hours until it reaches 65°-68°F (18°-20°C). Allow the beer to remain at this temp until fermentation is complete and the yeast have cleaned-up after themselves, which can take anywhere from 4 to 10 days.</p> <p>Step 3: The Ramp Down When FG is stable and no diacetyl or acetaldehyde is detected in the beer, begin ramping the temp down in 5°-8°F increments every 12 hours or so until it reaches 30°-32° F (-1°-0°C). Allow the beer to remain at this temp for 3-5 days, during which it will begin to drop clear.\--</p> <p>I started at 50F/10C with the probe on the side of the carboy. Need to start changing temp when it gets to 1034.</p> <p>Day 5 - sg: 1042 at 66F</p> <p>Day 7 - sg: 1042 at 50F. Corrected 1040</p> <p>Day 12 - sg: 1026 at 50F. Corrected to 1024 Day 12 - Set ferm temp to 12.8F or 55F Removed heater from fridge as it seemed to cause it to heat up to quickly.</p> <p>Day 14 - set it to 15.5C or 60F</p> <p>Day 15 - set to 18.3C or 65F</p>
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