

BeerCalc: Schlager Lager

Style: Modern Dark Lager

Brewer: Svanemølle Bryghus

Vital Statistics

Volume	25 litres
OG	1054
Boil Volume	25 litres
Boil gravity	1054
Alcohol (ABV)	5.4 %
Colour	23 EBC (Deep amber / light copper)
Bitterness	32 IBU
BU:GU	0.59
FG	1013



Fermentables

Pilsner Malt	3 EBC	4000 g
Munich Malt	15 EBC	1000 g
Cara-hell	30 EBC	1000 g
Flaked Oats	4 EBC	500 g
Cara Munich II	120 EBC	500 g
		7000 g

Mash schedule

Mash step	65 °C	60 min
Mash step	77 °C	20 min
Total grain weight for mash: 7000 g		

Hops

Willamette	5.2 %	50 g	60 min
Willamette	5.2 %	50 g	10 min

Misc Ingredients

Fermentation

Fermentation	WLP810 San Francisco Lager	14 °C	20 days
Fermentation	SafLager S-23	14 °C	20 days

Details

Pilsner malt = Diastatic Barley

Cara-hell = Cara Belge

Gær: 1 stk. wlp810 + 2 stk. S-23, begge tilsat ved starten af gæringen.