

# Un Cervesa Para Llavar

International Pale Lager  
Recipe by **DOUG WALKER**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
27 L	1.5 L	30 mins	85%	18.04 L	15.58 L
OG (SG)	FG (SG)	IBU	Colour (SRM)	ABV	
1.046	1.011	18.4	3.8	4.49%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables	Amount	Usage	PPG	SRM
Pilsner Supplier: Weyermann	2.80 kg (57%)	Mash	37.8	1.7
Vienna Malt Supplier: Viking Malt	1.20 kg (24%)	Mash	36.6	4.3
Corn, Flaked Supplier: Generic	0.45 kg (9%)	Mash	36.8	1.3
Candi Sugar - Blonde Supplier: Cascade Beer Candi Company	0.45 kg (9%)	Late Addition	32.0	8.0

Mash Steps	Temp	Time
Mash In	64.4 °C	60 min
Mash Out	75 °C	10 min

Hops	Amount	Type	Usage	Time	AA
Magnum (IBU: 18.4)	14.30 g (100%)	Pellet	Boil	30 min	15.5

Extras	Amount	Usage	Time
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Extras	Amount	Usage	Time
Fermax Yeast Nutrient	2.2 each	Mash	0 min
Clarity Ferm (White Labs)	5 g	Boil	0 min
Whirlfloc	1.5 g	Boil	0 min

Water Additions	Mash	Sparge
<b>Salt &amp; Acid additions</b>		
Calcium Sulphate (Gypsum)	2.46 g	
Calcium Chloride	1.43 g	

Fermentation Steps	Temp	Time
Fermentation 1	13.5 °C	4 days
Fermentation Step 2	15 °C	2 days
Fermentation Step 3	17 °C	2 days
Fermentation Step 4	19 °C	4 days

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