

Alpine Lager - 2.8%

German Leichtbiere  
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Type: All Grain

IBU : 19 (Tinseth)  
BU/GU : 0.74  
Colour : 9 EBC  
Carbonation : 2.2 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.020  
Original Gravity : 1.026  
Final Gravity : 1.005

Fermentables (640 g)  
451 g - Maris Otter Extra Pale Ale 4 EBC (70.5%)  
121 g - Pilsner 3.5 EBC (18.9%)  
^ The Malt Miller (UK) MAL-00-074  
34 g - CaraWheat 120 EBC (5.3%)  
^ The Malt Miller (UK) MAL-01-001  
34 g - Malanoidin Malt 70 EBC (5.3%)  
^ The Malt Miller (UK) MAL-00-025

Hops (4.3 g)  
60 min - 2.9 g - Herkules (Whole) - 12% (19 IBU)

Hop Stand  
10 min hopstand @ 80 °C  
10 min - 1.4 g - Hallertauer Mittelfrueh - 6...

Miscellaneous  
Mash - 0.31 g - Baking Soda (NaHCO<sub>3</sub>)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.13 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %..  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.11 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.16 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.15 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.4 pkg - Fermentis Saflager West European La...

01 Brouwpunt 5L (60min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 1.92 L  
Sparge Water : 6.57 L  
Boil Time : 60 min  
Total Water : 8.49 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °C - 60 min - Temperature

Fermentation Profile  
20 Lager (Standard)  
12 °C - 14 days - Primary

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 11 Mg 4 Na 18 Cl 16 SO 21 HCO 43

SO/Cl ratio: 1.3  
Mash pH 5.4  
Sparge pH 6

Measurements

Mash pH  
Boil Volume:  
Pre-Boil Gravity:  
Post-Boil Kettle Volume:  
Original Gravity:  
Fermenter Top-Up:  
Fermenter Volume:  
Final Gravity:  
Bottling Volume:



9 EBC

Recipe Notes

Target: ABV = 2.8 % IBU = 20, EBC = 9, OG = 1.026, FG = 1.006.