

The Hop Chronicles | Superdelic (2024) Pale Lager - 4.6%

International Pale Lager  
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Type: All Grain

IBU : 23 (Tinseth)  
BU/GU : 0.49  
Colour : 7 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.046  
Final Gravity : 1.011

Fermentables (1.21 kg)  
1.206 kg - Llano Pilsner 3.5 EBC (100%)

Hops (7.2 g)  
60 min - 1.8 g - Superdelic - 10.4% (10 IBU)  
30 min - 2.7 g - Superdelic - 10.4% (10 IBU)  
5 min - 2.7 g - Superdelic - 10.4% (3 IBU)

Miscellaneous  
Mash - 1.92 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.88 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.5 pkg - Imperial Yeast Global L13

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

Mash Water : 3.62 L  
Sparge Water : 5.42 L  
Boil Time : 60 min  
Total Water : 9.04 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
03 - High/Moderate Fermentability  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Temperature

Fermentation Profile  
Ale  
18.3 °C - 14 days - Primary

Water Profile  
02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))...  
Ca 53 Mg 2 Na 3 Cl 50 SO 58 HCO 17

SO/Cl ratio: 1.2  
Mash pH: 5.39  
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:



Recipe Notes

Water Profile Ca 53 | Mg 0 | Na 0 | SO4 58 | Cl 50

<https://brulosophy.com/2025/02/03/the-hop-chronicles-superdelic-2024-pale-lager/>