

xBmt-20191028 Variable Ferm Temp On Pale Lager - 4.3%

Czech Premium Pale Lager  
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Type: All Grain

IBU : 47 (Tinseth)  
BU/GU : 0.96  
Colour : 9 EBC  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.049  
Final Gravity : 1.016

Fermentables (1.25 kg)  
1.195 kg - IdaPils (Cargill) 3.2 EBC (95.5%)  
57 g - Melanoidin (Weyermann) 59 EBC (4.6%)

Hops (35.9 g)  
60 min - 9.5 g - Tettnang - 4.5% (21 IBU)  
30 min - 14.3 g - Tettnang - 4.5% (23 IBU)  
3 min - 12.1 g - Tettnang - 4.5% (3 IBU)

Miscellaneous  
Mash - 1.25 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.67 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.5 pkg - Imperial Yeast Urkel L28

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

Mash Water : 3.76 L  
Sparge Water : 5.32 L  
Boil Time : 60 min  
Total Water : 9.08 L



Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
152 No Sparge  
76 °C - Strike Temp  
69.4 °C - 60 min - Mash Step

Fermentation Profile  
Imported  
12.2 °C - 10 days - Primary  
18.3 °C - 10 days - Secondary  
15.6 °C - 7 days - Conditioning

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 39 Mg 2 Na 8 Cl 42 SO 45 HCO 17

SO/Cl ratio: 1.1  
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:

Recipe Notes

Water Profile: Ca 41 | Mg 0 | Na 8 | SO4 45 | Cl 42  
<http://brulosophy.com/2019/10/28/fermentation-temperature-stable-vs-variable-in-a-pale-lager-exbeerime-nt-results/>