

Fuggled Up - 4.9%

International Pale Lager
Author: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.45
Colour : 9 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.046
Final Gravity : 1.009

Fermentables (1.17 kg)

820 g - Extra Pale Ale (Lager) Malt 3 EBC (70%)
^ The Malt Miller (UK) MAL-00-028
352 g - Chevallier Heritage Malt 6.7 EBC (30%)
^ Get Er Brewed (UK) GEB2180

Hops (10.5 g)

60 min - 5.3 g - Fuggles - 4.5% (12 IBU)
^ The Malt Miller (UK) HOP-04-002
30 min - 5.2 g - Fuggles - 4.5% (9 IBU)
^ The Malt Miller (UK) HOP-04-002

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.32 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.27 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.02 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.6 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 : 3.52 L
Sparge Water : 5.49 L
Boil Time : 60 min
Total Water : 9.01 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Vienna Lager
54 °C - Strike Temp
50 °C - 30 min - Protein Rest
66.7 °C - 45 min - Saccharification
75.6 °C - 10 min - Mash Out

Fermentation Profile

20 Lager (Standard)
13 °C - 14 days - Primary
5 °C - 2 days - Cold Crash
10 °C - 90 days - Lagering

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 62 Mg 5 Na 9 Cl 67 SO 79 HCO 20

SO/Cl ratio: 1.2
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

Pitch 7 grams yeast.